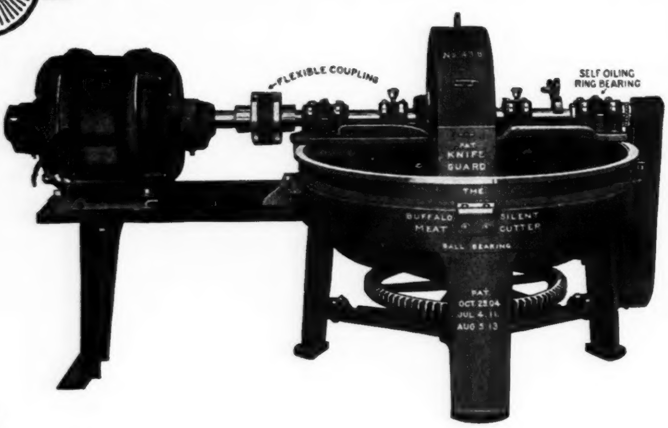
THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 78 | APRIL 21, 1928 | Number 16



"BUFFALO" Silent Meat Cutter

HENRY KAST, prominent Sausage manufacturer of New York City, with a wonderful reputation for making quality sausage, installs the latest "BUFFALO" Silent Cutter!

Careful investigation of all kinds of cutters convinced Mr. Kast that the "BUFFALO" Silent Cutter is the BEST for making quality sausage.

Write and ask him why!

Any cutter will cut meat, but only a cutter with a correct cutting principle will cut meat right for quality sausage.

The "BUFFALO" cutting principle is right!

The knives pass within a fraction of an inch from the bowl, then through a slot in a comb, giving a sheer, clean cut—cutting all lumps and sinews and producing a greater yield.

Our steady increase in sales is proof that there is nothing to equal the "BUFFALO!"

Write for list of users of "BUFFALO" Silent Cutters who experimented with other makes and came back to the "BUFFALO."

JOHN E. SMITH'S SONS CO.

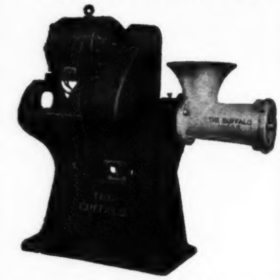
Patentees and Manufacturers

50 Broadway Buffalo, N. Y., U. S. A.

"BUFFALO"

SILENT CUTTERS ~ GRINDERS ~ MIXERS ~ STUFFERS
SCHONLAND CASING PULLER

"BUFFALO" Meat Grinder

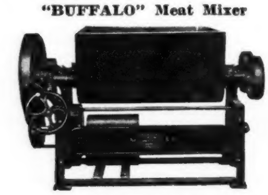


No more grinder troubles when you install a "BUFFALO"

"BUFFALO" Air Stuffer

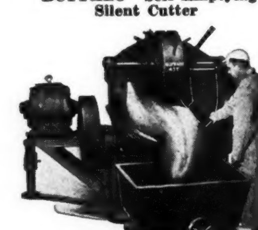
Equipped with the famous leak-proof Superior piston.

"BUFFALO" Meat Mixer



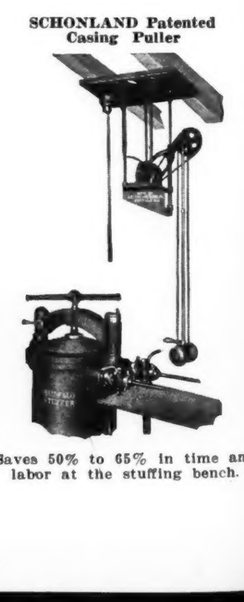
Mixes meat most thoroughly in least time.

"BUFFALO" Self-Emptying Silent Cutter



Cuts and empties a bowl of meat in 4 minutes.

SCHONLAND Patented Casing Puller



Saves 50% to 65% in time and labor at the stuffing bench.

THE NATIONAL
Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Volume 78. No. 16 APRIL 21, 1928 Chicago and New York

Do Packers Get What They Should for Beef Fats?

One Way to Eliminate Waste Suggested Which Requires Better Merchandising and Team Work Between Departments

Are beef slaughterers "missing a bet" in the handling of their edible fats?

This is one of the most important by-products of cattle killing, and yet few packers realize what they should on beef fat.

The suggestion has been made that if some of the wide-awake competitors of meat packers had such a valuable product at hand as fancy beef fat, they would not have handled it as the packers have.

They would have shown the same initiative in processing and merchandising it that has been the governing influence in their vegetable shortening business.

Weak Merchandising of Animal Fats.

Admittedly, the packer is weak in his lard merchandising methods.

Apparently he has been even more dilatory in handling this other quality fat. He has failed to realize on it because it took merchandising initiative and close coordination between his operating and sales departments.

Oleo oil, when made from only the best grades of sweet beef fat, melted at low temperatures, properly grained and pressed, is little harder than leaf lard. It has superior keeping qualities, duplicates the flavor of butter, and is said to have about 20 per cent more shortening value than butter.

Why, then, has not the bakery trade adopted the use of this product in place of butter?

Those close to the situation are of the opinion that the reason for this is because packers have not taken the trouble to prepare this shortening for the trade as the baker would like to have it.

The packer has failed to study the baker's needs. A little merchandising effort to make the bakery trade better acquainted with oleo oil, and the preparation and delivery of the oil in a way satisfactory to those who might use it, would open up a market for melted and grained beef fat that up to this time has been practically closed.

Balance Killing Costs

Beef fats have a carcass value—at existing market prices—ranging from 8c or 9c in the plainer cattle to 20c to 25c in the finest.

The higher the quality of animal, the greater the percentage of fat. The cost of this fat is in direct proportion to the increasing cost of the better grades of cattle.

If this beef fat could be manufactured and merchandised to command a good price, *would it not go a long way toward balancing killing costs on beef?* Credit for by-products must be added to the beef credit to approximate or equal live costs.

Hides and fats are the principal by-products, the hide because of its greater weight being more valuable than the fat. Constant attention is given to getting more out of the hide. Surely the fat is worthy similar effort.

This article is the fourth in a series on quality in edible oils and fats.

The first appeared in THE NATIONAL PROVISIONER of July 3, 1926, and discussed the direct heat system of deodorizing vegetable oils.

In the second, on November 27, 1926, the indirect heat system of deodorizing was taken up, and the proper use of steam in the deodorizing process was touched upon.

The third article, in the issue of September 3, 1927, discussed the dry rendering of beef fats to secure a low free fatty acid content.

The following article by a well-known chemical engineer, with wide experience in the meat packing and vegetable oil industries, touches briefly on the handling of fancy beef fats for the manufacture of shortening.

He is of the opinion that beef packers have failed to capitalize on a market that was at their command had they seen fit to use it.

Oleo Oil as a Butter Substitute in Baking

By John P. Harris.

Beef fats have so long been considered a necessary evil attendant upon the beef packing operation that it may amaze some to hear a few words spoken in their favor.

Old-time compound makers — and some who are not so ancient—easily remember a day when oleo was a king among fats.

Oleo oil had no substitute in margarine production, and always commanded a high price, while oleo stearine was the "only" compound stiffener. All formulas were based on the propor-

tion of cottonseed oil to oleo stearine, ranging popularly from 87-13 (extreme) to 80-20 (tropical).

Any saving in the percentage of oleo stearine used represented a decided saving in manufacturing cost, for the price of oleo stearine sometimes ran as high as four times that of cottonseed oil.

Vegetable Stearine Arrives.

Then came the synthetic production of vegetable stearine, whereby through the nickel catalytically-induced addition of one more atom of hydrogen to the unsaturated fatty acids of cottonseed oil, the fat molecule was saturated, thus raising the titre to 60 deg. C. (140 deg. F.) as against 50 deg. C. (122 deg. F.) in the case of the hardest-pressed oleo stearine.

This hardened oil could be produced at low cost, and less than two-thirds as much of it as of oleo stearine had to be added to cottonseed oil to approximate the physical hardness of pure lard. It became at once tremendously popular, and vast quantities have been produced by merely hydrogenating the oil to a point approximating the consistency of pure lard.

Partial hydrogenation although much more expensive than completely saturating the fatty acids and then mixing with untreated oil, possessed the merit of completely freshening the oil.

That is, this reducing or hydrogenating treatment eliminates much of the effect of the oxygen absorbed by the oil. It makes it a much more stable product, able to withstand the oxidizing influences of light, heat, air, etc., to which it may later be subjected, because it then possesses a preponderance of saturated fatty acids over unsaturated fatty acids.

Stability of Beef Fats.

This preponderance of saturated fatty acids exists also in oleo oil, pressed as it is from fresh, choice, pure-rendered beef fats. These fats possess largely saturated fatty acids in their most stable form, and are almost completely free from absorbed oxygen.

Such fat or tallow is rendered under ideal conditions, being melted at extremely low temperatures in such a manner as to almost completely exclude decomposition. Therefore, the free fatty acids present in oleo stock may be termed "only a trace," and the flavor is only the natural sweet buttery flavor of the neutral fat. This, of course, is true only when the best grades of sweet beef fats are used.

Oleo stock itself is too hard to be conveniently used as such, but it may be grained and pressed and the resultant oil is little harder than leaf lard. Such oil possesses advantages as a shortening agent, which appear to have been overlooked by the trade.

> ### *A Way to Save Waste*
>
> Beef fat, like pork fat, has been considered a by-product of the packing industry. It has been a necessary evil attendant on beef slaughter, to be disposed of with as little effort as possible.
>
> *The packer strains every nerve to move his meats, but the fats must take care of themselves!*
>
> Fat forms too large a percentage of the animal to be disposed of at a loss. Packers are searching every nook and corner to eliminate waste. One very fruitful spot would seem to be in the better manufacture, packaging and merchandising of their fats.

Oleo oil would probably "out keep" any shortening produced on any kind of a test, due to its physical makeup, methods of production and superior natural stability and permanency. It duplicates the flavor of butter, while possessing many times its keeping quality and about 20 per cent more shortening value.

A NEAT WRAPPING FOR LAMB.

The trend toward the better merchandising of meats and meat products through the use of wrappings and packages is now being extended to fresh meats, particularly lambs of the better grades.

In this illustration are shown the wrappings and labels being used by Armour and Co. and Morris & Co. for Star and Supreme lamb carcasses. It is easy to visualize the much better appearance of a carcass so treated as it hangs in the retail shop, and the better impressions meat thus handled makes on the housewife.

Packer Sales Methods Weak.

The lack of flexibility and initiative in packinghouse sales and operating organizations, and the lack of coordination between them, is probably largely responsible for their failure to introduce this product properly to the baking industry.

Oleo oil is still produced in such a way as to suit the margarine manufacturers' conditions. It must be grained and stored just to suit him. When sales of oleo to the baking trade have been made, the oil has been delivered to the baker in just exactly the same condition as when delivered to the margarine manufacturer. This does not help the sale of oleo oil.

If the producing packer stopped to think he would know beforehand that if he attempted to deliver pure lard or vegetable shortening to the baker in the same sort of condition as the oleo oil, he could count upon its summary rejection. Naturally most bakers have classed the product as unsuitable.

To Make Good Shortening.

Oleo stock, when decolorized and mixed with about twice its weight of refined and deodorized cottonseed oil, also produces a very fine grade of shortening.

It should, of course, be borne in mind that only a selection of the choicest beef fats is permissible when oleo oil or stock is thus employed, and no mutton stock at all may be used.

When mutton or any form of high-flavored oleo stock or any variety of edible tallow is used for shortening, it should be subjected first to bleaching, and later to deodorization at high temperatures with steam.

Straight edible tallow running high in free fatty acids does not lend itself to the production of quality shortening.

Problems of the Beef Packer.

Disposition of beef fats has become a serious problem among their producers. Vegetable stearine and cocoanut oil have replaced them in large measure in the margarine and shortening industry, despite the fact that no one has ever yet produced a product superior to margarine churned with neutral lard and oleo oil. The uniform goodness of a straight cottonseed oil-oleo stearine shortening will long be remembered by those who produce it.

It will be interesting to observe just how long it will take for beef packers to establish oleo oil as a shortening of absolute quality.

Canadian Packers and Packing Plants

Some Facts on the Early Development and the Present Status of the Meat Packing Industry in the Dominion

By S. E. Todd, Secretary, Industrial and Development Council of Canadian Meat Packers.

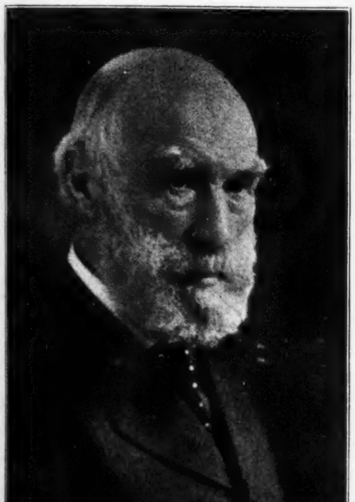
(EDITOR'S NOTE.—The meat packing industry of Canada, like that of the United States, is one of the country's leading enterprises. Like ours, also, during the world war it played a vital part in enabling the allied forces to carry on by supplying them with food.

A brief historical review of the industry in Canada, from its beginnings to the present, is here given by the executive head of the Canadian meat packers' organization.)

In 1926, the year of the last official figures, the meat packing industry of Canada had an invested capital of $55,700,000.

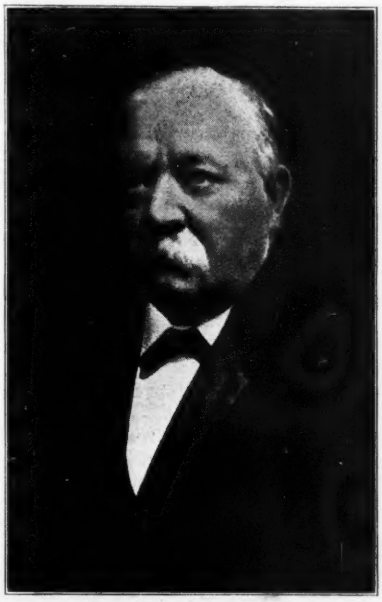
Seventy-three plants were in operation, the annual production of which was valued at $167,000,000. Of this it paid out for livestock $112,000,000; for other materials entering into production, $27,600,000, and for salaries, to the 10,685 employees, $13,700,000.

The Canadian meat packing industry developed almost simultaneously with the industry in the United States. It was based first on pork packing. In 1878 Canada exported 4,500,000 lbs. of salt pork.



GEORGE MATTHEWS.
Founder of the Matthews meat packing plant at Peterboro, which was later merged with the Park-Blackwell Company and the name changed to Matthews-Blackwell. The business is now conducted by Canada Packers, Ltd.

In the late seventies William Davies, founder of the firm of Wm. Davies Co., Ltd., entered actively into the development of the hog industry and the improvement of hog types.



WM. HARRIS.
Founder of Harris Abattoirs, Ltd., long recognized as the premier beef packing plant of Eastern Canada. They are also large operators in the export bacon trade. James Harris, a son of the founder, is now president of the company, which also has a big new modern plant at Winnipeg, Man.

He conceived the idea of a bacon hog for Canada as distinguished from the fat hog of the United States. It may fairly be said that his influence and that of the other early packers were and are the controlling factors in developing the hog industry of Canada.

Packers Help Develop Hog Type.

They gave direction to the great investigational and experimental work that was carried on at the Oregon Agricultural College and the Central Experimental Farm at Ottawa, which in turn were large factors in determining breeds, type and quality in the bacon hog.

At that time the bulk of the hogs were in Ontario, and by 1900 farmers were breeding bacon hogs on a large scale.

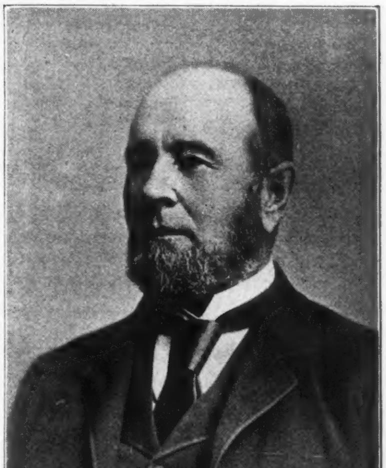
Canada's exports of Wiltshire cut bacon increased from 7,800,000 lbs. in 1890 to 132,000,000 lbs. in 1900. During this period hog population increased from 1,734,000 to 2,354,000.

How wisely the Canadian packers chose the direction in which to guide hog production is illustrated by the statement of Oscar G. Mayer, president of the Institute of American Meat Packers, at the annual convention in Chicago in October, 1927:

Why Canadians Were Wise.

"Our lard and fats pile up on us all year now, and we are fortunate if we can get them half-way cleaned up before the new deluge comes. The price is generally depressed and entirely dependent upon the supply of the vegetable substitutes. For protracted periods, loose lard has sold under the price of live hogs.

"Lard and fats are a bugbear, a heavy liability to the packing industry which the lean meats must carry. They



WM. DAVIES.
Founder of the firm of that name. For many years this firm has been a leading exporter of bacon. Wm. Davies Co. has plants at Toronto and Montreal.

must bring higher prices because of this unfortunate fact.

"If the lean cuts could be sold cheaper by being produced without the present undue admixture of fat, they would be consumed more heavily, since there is veritably no substitute, in the eyes of the consumer, for good lean meat.

"As producers of one of the most sincerely liked and beneficial of all foods—lean meat—we are in strong demand; as fat producers we are in decidedly secondary position. Why, therefore, not concentrate more upon our proper sphere, that of producers and vendors of lean protein tissue? To do this we must breed hogs of the type that make more lean meat."

How Packing Lines Developed.

The beef and mutton division of the packing business has developed essentially along the lines of domestic supply. The Harris Abattoir, established in Toronto in 1896, was the beginning of the beef packing business on a large scale in Eastern Canada.

During the period of the building of the Canadian Pacific Railroad through the prairies, and the construction period that accompanied and followed it, large supplies of meat were required by construction camps. Cattle were driven to the vicinity of the camp or other convenient point for slaughter. Men engaged in this business were often considerable ranchers.

Out of this period emerged the men who became the founders of the packing business in Western Canada.

One group—Gordon, Ironside and Fares—became established at Winnipeg and Moose Jaw, and the brothers Patrick and Dominic Burns located at Calgary. The story of the growth of the beef packing business is the artery of the growth of the urban population of Canada.

Demand Influences Sheep Industry.

The sheep industry has gone through more definite changes in its character, owing to the influence of demand by the consumer translated to the producer by the packers, than has the cattle industry.

The transformation has been from mutton to lamb. Such demand as exists for mutton is for light weight sheep. A definite type and weight of market lamb is demanded, which has given a distinct direction to the breeds of sheep and weights and stages of development at which the lamb is marketed.

Quite early in the development of the Canadian packing business, about 1904, Swift & Company acquired an interest in the old established firm of J. Y. Griffin & Co., Limited, with headquarters at Winnipeg and with branches extending from Fort William to Victoria. Later the Griffin name was changed to Swift Canadian Co., Limited. In 1911 they acquired the packing plant of D. B. Martin Company, located at West Toronto, who had previously succeeded the Levack Company.

PATRICK BURNS.
An early pioneer in the meat packing business in Canada and head of the firm of P. Burns & Co. This concern has plants at Vancouver, Calgary, Edmonton, Regina, Prince Albert and Winnipeg.

Swift Canadian Company now have plants at New Westminster, B. C., Edmonton, Moose Jaw, Winnipeg, Toronto and Moncton. They are important operators in all kinds of meat products.

O. W. WALLER.
Formerly general manager of the Swift Canadian Company at Toronto. Mr. Waller, J. H. Tapley, who now is manager at Toronto, R. B. Hunter, and O. W. Pearson are the names best known in Canada in connection with the Swift Canadian Co.

O. W. Waller, formerly general manager at Toronto; J. H. Tapley, who now holds that position, and R. B. Hunter and O. W. Pearson in Western Canada, are the names connected with this business best known in Canada.

Canadian Plant History.

The business founded by Geo. Matthews at Peterboro, Ont., has gone through a number of changes. It merged with Park-Blackwell, one of the early packing firms of Toronto, under the name of Matthews-Blackwell. Then it became Canadian Packing Co. The business is now controlled by Canada Packers, Ltd., with plants at Toronto, Montreal, Peterboro and Hull. T. F. Matthews, a son of the founder and president of the Canadian Packing Co., is still active in the business.

Wm. Davies founded the firm of that name. Throughout the period of the building of the Canadian bacon industry this firm has occupied a strong position. For many years Wm. Davies Co. and Matthews-Blackwell Co. did the great bulk of the export trade in Canadian meats.

The master mind of J. W. Flavelle—now Sir Joseph—brought to fruition in the Wm. Davies Co. the dreams of its founder. E. C. Fox, a grandson of William Davies, followed Flavelle as head of the company and is recognized as an authority in the bacon trade. This firm has plants at Toronto and Montreal.

Harris an Outstanding Leader.

Harris Abattoir Co. were long recognized as the premier beef packing plant of Eastern Canada. During the war they expanded into the bacon trade and are now large operators in the export trade.

In 1918 they invaded Western Canada, at first operating Gordon, Ironside & Fares plants, and later establishing a large plant of the latest design in St. Boniface, and a smaller plant at Moose Jaw. When they took over the plant of Gunns, Ltd., another major concern at Toronto, one of the big economies introduced was that all slaughtering for both plants was centralized at the Harris plant.

James Harris, president of the company, a son of the founder, has long been identified prominently with the beef business. A brother, Joseph Harris, is manager of the business in Western Canada.

J. S. McLean, president of the newly formed Canada Packers, Ltd., learned the business with James Harris. As secretary-treasurer of the company he soon began to show his genius for finance and organization. These qualities have placed him in his present

position as executive head of the new alignment.

Patrick Burns a Pioneer.

Of the early pioneers Patrick Burns alone remains in the business, as head of the firm of P. Burns & Co. This firm has plants in Canada at Vancouver, Calgary, Edmonton, Regina, Prince Albert and Winnipeg. It also has plants in the United States. John Burns, a nephew of P. Burns, is general manager.

The war brought the testing time, not only of men but of industries. Of the industries that gave signal service to the British Empire before the United States came into the struggle, the Canadian livestock industry deserves honorable mention, and in this service the packers took a full share.

During the war Canadian packers processed not only all Canadian produced livestock, but also a very large volume of American hogs. This resulted, in the case of some firms, in big aggregate profits. But a rigid government investigation revealed the fact that in the most prosperous year, 1916, the profit on bacon did not exceed three-fifths of a cent per pound.

War Conditions Bring Readjustment.

The tremendous deflation that took place after the war fell heavily not only on the producer, but equally so on the packer. Only for the reserves built up during the war the industry would have failed, and the producer would have lost much more heavily than he did.

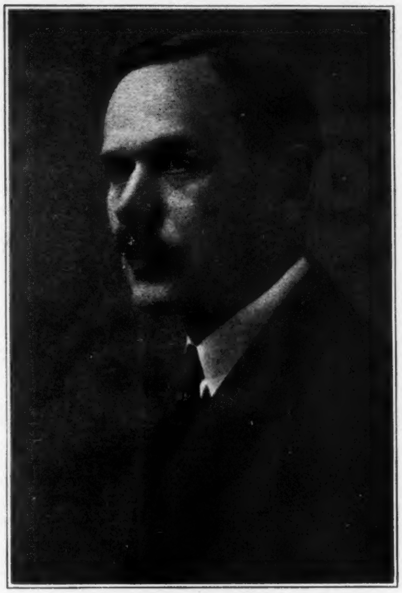
The deflation and the severe competition, especially in the export bacon markets, that has marked recent years severely drained the resources of the business, necessitating new alignments in the interests of economy.

It must be remembered that while large Canadian packing plants are spoken of, the units are very small when they come to compete in world competition with the huge aggregations of other countries.

The result is that in 1927 Harris Abattoir Co., Gunns, Limited, of Toronto and the Canadian Packing Co. (the business founded by the Matthews family of Peterboro) and William Davies Co. have merged under the name of Canada Packers, Limited, of which J. S. McLean of the Harris Abattoir Co. is president. Each firm continues to operate as an individual unit.

This short review is inadequate to acknowledge the part played by many men and firms that have either passed out or are still active. There are considerable numbers performing important services in their communities.

In this young and growing country it is to be expected that some will leave a lasting mark on the meat manufacturing business. The firms of the future, as in the past, will be those that most efficiently do their part, with the producer, to serve the consumer.

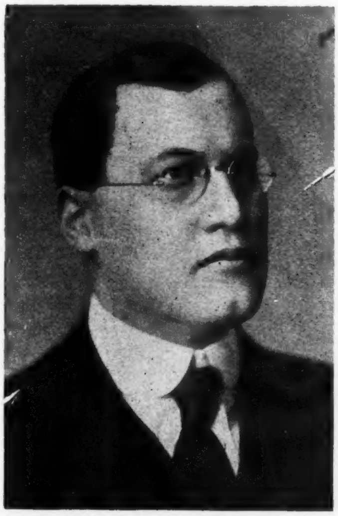


J. S. McLEAN.
President of the newly formed Canada Packers, Ltd. He was formerly secretary-treasurer of the Harris Abattoir Co.

TRADE GLEANINGS.

Spears & Co., El Paso, Tex., it is reported, will rebuild their cottonseed oil mill destroyed by fire recently.

Swift & Company are planning to build a sausage factory in Clarksburg, W. Va. The business will be housed in an addition to the company's building at 604 North Sixth St.



E. C. FOX.
Head of the Wm. Davies Co. Mr. Fox is a grandson of the founder of the company and is an authority in the bacon trade.

The Missouri Cotton Oil Co., Cairo, Ill., has been incorporated with a capital stock of $50,000. The incorporators are W. S. Dewey, W. E. Cummins, and W. E. Mulkins.

Lyle King, wholesale meat dealer, Friday Harbor, Wash., has purchased a building in which refrigeration will be installed and alterations made to fit it for cold storage purposes.

McDonald Bros., Wabasha, Minn., are to engage in the sausage manufacturing business. The company will specialize in bologna and frankfurts. Equipment is being installed.

The meat packing plant being erected by the Farms Company, Los Angeles, Calif., is nearing completion and it is expected that it will be formally opened about May 1. The building is 95 by 195 feet in size and will contain facilities for killing and cold storage.

The Vicksburg Dressed Beef Co., Vicksburg, Miss., is building a new plant which will cost when completed about $100,000. The company will handle beef, pork and sheep, as well as a nationally advertised brand of packinghouse products. The company plans to make all of its sausage.

The C. A. Van Deusen Co., Hudson, N. Y., has concluded a sales agreement with the Hygrade Food Products Corporation of New York City, whereby exclusive sales of Van Deusen meat products have been granted to the latter in the markets of New York City, Long Island, New Jersey and Pennsylvania. The C. A. Van Deusen Co. is retaining direct distribution of its products outside of the territories named.

The Frigorifico Nacional S. A. Ltda., Callao, Peru, was opened on March 15. The new venture has already undertaken to supply meat and meat products to the cities of Lima, Callao, and all the suburbs. The old slaughterhouses in Lima and Callao have been closed down. The new plant, which is a reinforced concrete structure, has a cold storage department for all kinds of food products. It is announced that the rooms are equipped to furnish any temperature that may be required, from cold air circulation to hard freezing.

MORE FRESH PORK TO U. K.

British fresh pork supplies were larger in March than in the preceding month or a year ago, but were still substantially under pre-quarantine figures for that month. The combined supplies of domestic and imported fresh pork at London central markets for March reached 8,657,000 lbs., against 8,252,000 lbs. for the preceding month and 6,391,000 lbs. a year ago, according to preliminary figures cabled by E. A. Foley, American agricultural commissioner at London. For March, 1926, the total stood at 11,012,000 lbs.

Interesting Programs Arranged for Institute Divisional Meetings

Programs which hold unusual interest for operating and sales executives, as well as for principals, have just been announced for the Cleveland and New York City divisional meetings of the Institute of American Meat Packers, which will be held on May 3 and 4, respectively.

In the case of both meetings, all of the speakers will be men who are intimately acquainted with the packing industry. They will include, in addition to President Oscar G. Mayer, F. Edson White, president of Armour and Company; W. W. Woods, executive vice president of the Institute of American Meat Packers; Chester G. Newcomb of the Lake Erie Provision Company, Cleveland, O.; G. L. Talley of the Jacob Dold Packing Company, Buffalo, N. Y.; S. C. Bloom of S. C. Bloom and Co., engineers, Chicago; Frank M. Firor, president of Adolf Gobel, Inc., New York City, and George A. Schmidt, vice president and general manager of Otto Stahl, Inc., New York City, and also directors of several Institute departments.

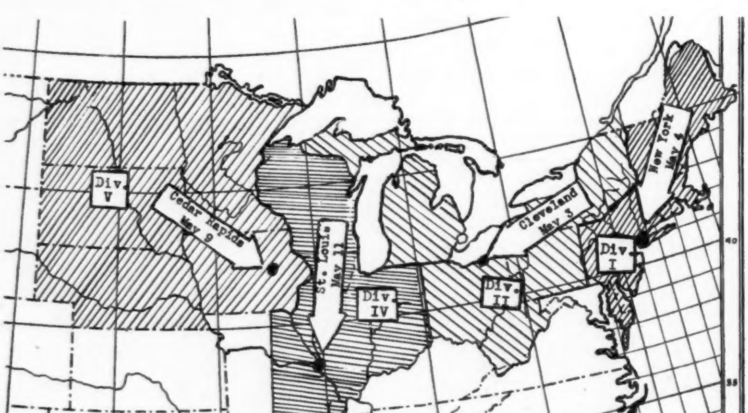
Mr. Talley will discuss at the meeting at Cleveland the many wastes at present being studied in plant operations. The reduction of these wastes to a minimum offers one means of increasing profits in the business.

Mr. Newcomb, a well-known packinghouse executive of Cleveland, O., will talk on the interesting subject of retail merchandising at the meeting in that city.

Will Discuss Quick Chilling.

Coal, next to live stock, and, in some cases, gasoline, is the largest single item purchased by packers. A table, showing the results of a survey by the Department of Packinghouse Practice and Research of the amount of coal used by individual members of the industry, will be presented at the Cleveland meeting by H. D. Tefft, director of that department, and the conclusions to be drawn from it will be reviewed.

Quick chilling of carcasses is a topic of great interest to packers and one that is being debated by many members. S. C. Bloom, Chicago, a recognized expert, will bring to the Cleveland meeting the latest ideas and applications of quick chilling. The proper chilling of product is being increasingly recognized as having an important bearing on subsequent curing results.



WHERE BIG DIVISIONAL MEETINGS WILL BE HELD IN MAY.

This map shows when and where the four important divisional meetings of the Institute of American Meat Packers will be held.

The meeting at Cleveland, May 3, will be for packers in New York north of and including Kingston; Pennsylvania west of Harrisburg and Williamsport; West Virginia; Ohio, and Michigan. Arrangements for the meeting are being carried out by the Divisional Committee, which consists of George L. Franklin, Chairman; James G. Cownie, Chester G. Newcomb, Elmore M. Schroth, and T. E. Tower.

Another meeting will be held in New York City on May 4. This meeting will be held for packers in New England; New York south of Kingston; New Jersey; Pennsylvania east of and including Harrisburg and Williamsport; Delaware; Maryland; District of Columbia, and Virginia. The Divisional Committee which is making arrangements for this meeting consists of J. J. Felin, Chairman; F. S. Snyder, A. T. Rohe, and W. F. Schluderberg.

A meeting also will be held in Cedar Rapids, Iowa, on May 9. This meeting is for packers in Minnesota; Iowa; North and South Dakota, and Nebraska. The Divisional Committee making arrangements for this meeting is composed of Jay C. Hormel, Chairman; John W. Rath, and William Diesing.

A meeting for packers in Illinois; Indiana; Missouri, and Wisconsin will be held in St. Louis on May 11. The arrangements for this meeting are being carried out by the Divisional Committee which consists of C. J. Roberts; Chairman; F. A. Hunter, and K. H. Clarke.

Recent research results of practical significance will be reviewed by Dr. W. Lee Lewis, director of the Institute's Department of Scientific Research, at both the Cleveland and New York meetings. These will relate to curing studies, conservation of product and similar topics of importance.

Selling Costs on Program.

A talk entitled, "What Does It Cost to Sell and Deliver Your Product," will be given at the Cleveland and New York meetings by Howard C. Greer, director of the Institute's Department of Organization and Accounting. Mr. Greer formerly was head of the accounting department of Ohio State University and has had previous experience in the field of packinghouse accounting.

In addition to the talks by President Mayer, F. Edson White, and W. W. Woods, executive vice president of the Institute, George A. Schmidt and Frank M. Firor, outstanding Eastern packinghouse executives, will be on the program of the New York meeting, as will Pendleton Dudley, director of the Eastern office of the Institute, and Norman Draper, the Institute's Washington representative.

The Cleveland meeting, which is scheduled for Thursday, May 3, will be held at the Hotel Statler; in New York on May 4, the morning, luncheon, and afternoon sessions of the meeting will be held at the Pennsylvania Hotel and the dinner session at the Hotel Astor.

The program follows:

The Cleveland Program.

Nine addresses are scheduled for the Cleveland meeting. In the morning, starting at ten o'clock, H. C. Greer will discuss "What Does It Cost to Sell and Deliver Your Product." This will be followed by "The Business of Meat Packing," by W. W. Woods, and "Retail Merchandising Developments," by C. G. Newcomb.

The following address was scheduled for the afternoon: "Some Recent Research Results of Practical Significance," by W. Lee Lewis; "Coal Saving Possibilities," by H. D. Tefft; "Waste in Plant Operations," by G. L. Talley, and "Quick Chilling of Carcasses," by S. C. Bloom.

In the evening Oscar G. Mayer will address the meeting and a speaker to be announced will discuss "The Institute's Waste Elimination Program."

The New York Program.

Four speakers are scheduled to address the morning session of the New York meeting. The subjects and speakers are: "Putting Meat on the Radio," by Pendleton Dudley; "What Does It Cost to Sell and Deliver Your Product,"

(Continued on page 46.)

THE NATIONAL Provisioner

Chicago and New York

Member
Audit Bureau of Circulations
Associated Business Papers, Inc.

OFFICIAL ORGAN INSTITUTE OF AMERICAN MEAT PACKERS

Published Weekly by The National Provisioner, Inc. (Incorporated Under the Laws of the State of New York) at 407 So. Dearborn Street, Chicago

OTTO V. SCHRENK, *President.*
PAUL I. ALDRICH, *Vice-President.*
OSCAR H. CILLIS, *Sec. and Treas.*

PAUL I. ALDRICH, *Editor and Manager*

GENERAL OFFICES.
Old Colony Bldg., 407 So. Dearborn St., CHICAGO, ILL.
Telephone Wabash 0742, 0743, 3751.
Cable Address "Sampan," Chicago.

EASTERN OFFICES.
55 West 42d St., New York
Telephone Chickering 3139

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States	$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year	5.00
Single or Extra Copies, each	.10
Back Numbers, each	.25

Is Fresh Pork Too High?

The market on fresh pork loins has moved sharply upward in the past two weeks, due to light cutting and improved demand. The opening price each morning has been considerably higher than the closing price the night before.

No doubt the fresh pork loin business has shown a nice margin during the past two weeks. But whether this is a healthy margin for the business is quite another question. Packers should have learned a lot from their beef business this year. For a little while consumptive demand was good at somewhat dizzy beef prices, but this was followed by a slump that has resulted in a decline in price and a generally unsatisfactory market.

The price of fresh pork loins seems to be out of line for best results. The consuming public can hardly be expected to continue to buy loins or chops when the fancy brands of ham and bacon are so much cheaper, and when beef can be bought for the same or a lower price than fresh pork is selling.

Should hog runs pick up even for a short period, and this may happen at any time, this combined with a dissatisfied attitude on the part of the public would have a disastrous effect on the price of loins. And it might take a long time to get them back to even a fair price level.

The sales department in any organization can rightly be proud of the record it has made on the price of loins. It is hardly the job of that department to see the effect of this bullish position on the market as a whole. Packers have a lot of product of different kinds on hand and if it is marketed conservatively, it will make them some money. But if prices are going to be skyrocketed to a point of reduced consumer demand the result will be unsatisfactory.

Hog runs have been much smaller at all markets during the past two weeks. This may be only a temporary matter, or it may mean that the surplus hogs in the country have been marketed. More than likely the runs are at their present low point because of the pressure of spring work, because the roads in many sections are impossible for hog marketing and because farmers have decided to hold their hogs for a better market.

Even though there may be no such deluge of hogs as came to market during January, February and the early part of March, it is entirely possible that there will be days and even weeks when hog runs are heavy enough to depress product values. No product reflects hog prices quite so quickly as pork loins. Should hog prices continue upward loin prices will have to adjust themselves at some point reasonable enough to encourage consumer buying. If they do not, it will make little difference what the size of the hog runs is or what the price of live hogs is.

The fresh pork market has had a tendency to run away with itself. The packer executive who is in position to view the whole situation will probably realize that it has moved too fast. He will see that what is today's profit may be tomorrow's loss when a market gets too high. It would be well to study this carefully and see that nothing is done to interfere with the easy movement of product from week to week at some level reasonable to the consumer yet profitable to the packer.

Saving That Is Expensive

Many meat packers are apt to give too much consideration to the cost of scrapping worn-out and out-of-date equipment, and too little to what can be gained by replacing it with machines and mechanical devices of modern and efficient types.

The result is that in many plants inefficient machines are being retained in the belief that the cost of more efficient machines is being saved.

As a matter of fact, the new machines are being paid for without securing the benefits that could be had through their use. The packer is losing the difference between the cost of operating and maintaining the worn-out as compared with the new, and the greater earning power and better quality of products the more efficient machines would give him.

There is no economy in retaining inefficient machines or methods when new and more modern ones will pay for themselves and leave a profit. Nothing is gained when labor and money must be used continually to keep devices operating to produce a volume that, at best, is far below what more efficient machines will give.

If as close a record were kept of the performance of machines and mechanical devices as is kept of livestock, materials and labor, much information of interest and value would be gathered.

One packer found it profitable to study each machine and device in his plant—its output, the cost to produce with it, the expense to keep it in running order, etc.—and to check this against available information on other equipment of similar types on the market.

He found that his costs, thanks to his equipment, were much above what was possible with better machines and that the quantity and quality of his products were low. Many machines here and there throughout the plant were replaced with a very material increase in the efficiency of the business as a whole.

Practical Points for the Trade

Save Steam in Rendering

A Western renderer describes the hook-up of his steam rendering tank, and asks for some advice in the operation of the valves to avoid wasting steam unnecessarily.

He says:

Editor The National Provisioner:

The head of our steam rendering tanks is connected with a two-inch line which carries the vapors off through a four-inch header which discharges the condensed gases to the sewer.

There is a discharge line leading off from this to the fire box of the boiler to take off the non-condensible vapors. Now the 2 in. line coming from the head of the tank has a 2 in. valve to prevent steam from any other tank under pressure from backing into this tank. Also a 2 in. gate valve and a pet cock.

When starting a tank, after it has been properly parboiled, we leave this gate valve open and turn the steam on to the tank, testing occasionally the vapors and also any of the product that might be spitting out.

This is left open for about an hour, and then gradually tightened down, and later on is partially closed, enough so that the tank properly exhausts so rendering will go on.

My question is, how long should this 2 in. gate valve be left open when starting the tank?

Our catch basin is about 7 ft. deep. Is there any specified depth in the water that this discharge line, carrying the gases to the catch basin, is to be placed?

Would the plan as outlined waste steam?

What effect, if any, would these gases have on the boiler flues?

A good hook-up for a steam rendering tank is as follows:

In the steam line running from the boiler to the rendering tank there is a steam reducing valve which reduces the boiler pressure to 40 lbs. Rendering is usually done at this pressure.

There is also a safety relief valve between the reducing valve and the rendering tank. This takes care of the pressure if the reducing valve fails to operate.

Between the tank and the control valve—placed in the steam line for turning on and off the steam as needed, there is a check valve to prevent the contents of the rendering tank backing into the steam line. This sometimes happens when the steam pressure drops and the higher pressure in the rendering tank reverses the flow in the steam line.

The head of the tank is connected with a 2 in. line which carries off the vapors of cooking through a header to a condenser. A 2 in. check valve is placed in this line between the common header and the tank to prevent the steam from any one tank backing into a tank being loaded but not headed up for cooking.

The condenser to which the 2 in. header leads condenses the steam. The condensate and non-condensible gases go to the sewer.

In some plants the non-condensible vapors are piped from the condenser to a point beneath the fire grates in the boiler room. After passing through the fire these gases are made odorless.

The 2 in. line leading from the rendering tank is provided with a 2 in. gate valve, a 2 in. relief valve and a small pet cock. The gate valve is for controlling the escape of steam and vapors from the tank during cooking, and is left wide open at the start of cooking. Later on it is partly closed and the exhaust is tested through the pet cock.

Closing the Gate Valve.

The inquirer asks how long the 2 in. gate valve should be left open when starting the tank. It should be left open only until the air is exhausted from the tank and the steam begins to come through. Then the small ¼ in. valve should be opened.

If the gate valve is left wide open there is a tendency, as cooking proceeds, for the steam to blow through the material and cause a mixture of steam, water and the cooked material or grease to discharge through the 2 in. relief line. If the ¼ in. valve is left partly open it will allow enough steam to escape to create a circulation in the tank and aid complete cooking.

The inquirer also wants to know if there is any specified depth in the water in the catch basin that the discharge line from the tank is to be placed.

The overflow line in the sewer should be above the discharge of the gas line. This is necessary to insure the covering at all times of the end of the pipe discharging the gases. That is the only thing necessary in placing this line.

Passing the non-condensible gases beneath the fire grates in the boiler room would have no effect on the boiler flues.

How's Your Tank House?

Don't let inedible offal lie around the plant for hours before it goes to the tank.

If you do the place will smell to "high heaven."

Cook everything promptly.

Where the plant is small and accumulation slow, arrange the kill so that offal can get to the tank in a reasonable length of time.

Don't think, just because you don't notice the smell around your plant, that no one else does.

The tank house can give the whole plant a bad name if improperly operated.

Keep the plant cleaned up all the time. Then adopt modern means to overcome unpleasant odors unavoidable in processing.

Frozen Meats in Sausage

A Western sausage maker has a large supply of frozen trimmings, and would like to use these up in summer sausage. He says:

Editor The National Provisioner:

Please send me instructions for using frozen trimmings in the manufacture of summer sausage. We have a large supply of frozen product and would like to use it up in summer sausage.

Is there some better use to make of it?

Where frozen meats are to be used in summer sausage, it is desirable to use not more than 25 per cent of the frozen product in each formula.

Frozen trimmings work out nicely in summer sausage where the trimmings have been put down with that use in view. That is, they are carefully selected and trimmed, and when ready to use are merely shaved down without complete thawing for sorting and trimming.

The summer season approaching will have a telling effect even upon goods made from strictly fresh material.

This inquirer's product has probably been frozen for weeks. If so, under no condition should he attempt to make summer sausage entirely from the frozen meat. The action of the frozen stock is at first not noticed in the sausage, but in a few days there is danger of the product becoming rancid and even developing a fishy flavor. The product is also likely to turn gray.

Perhaps the best use to make of frozen trimmings is to make them up into some sausage that moves quickly, adding fresh beef to the frozen stock. Beef is suggested, as it has stronger binding qualities when used with frozen meat than fresh pork has. By using fresh lean beef of good binding quality, such as fresh bull meat, and a portion of the frozen pork trimmings, it is possible to use the latter to advantage.

Frozen meats cannot be used like fresh meat, because the binding quality has been injured, but they can be worked up very satisfactorily into a quick-moving product.

Range of Meat Weights

Buyers sometimes are mistaken as to the weight of the different pieces of meat that can be delivered on a specified average.

This occurred recently in an Eastern territory. The packer whose delivery of the meat was questioned writes as follows:

Editor The National Provisioner:

Will you kindly give us the range of weights that can be included in a given average? We recently delivered an order and the buyer objected, as he said some of the pieces were too heavy, while others were under the specified weight.

The range of green, sweet pickled or dry salt meats that may be included in a specified average are listed as follows by the Chicago Board of Trade:

No Piece lighter than	Average	No Piece heavier than	No Piece lighter than	Average	No Piece heavier than
3	4	5	18	23	28
4	5	6	19	24	29
5	6	7	20	25	30
6	7	8	21	26	31
6	8	10	22	27	32
7	9	11	23	28	33
8	10	12	24	29	34
9	11	13	25	30	35
9	12	15	25	31	37
10	13	16	26	32	38
11	14	17	27	33	39
11	15	19	27	34	41
12	16	20	28	35	42
13	17	21	29	36	43
14	18	22	29	37	45
15	19	23	30	38	46
16	20	24	31	39	47
16	21	26	32	40	48
17	22	27	33	41	49

The ranges above given are the limits from the actual average of the lots delivered.

While these ranges would not necessarily be binding except in board of trade transactions, they are generally recognized as a precedence in general trading and will serve as a guide for buyers and sellers.

To Make Scotch Ham

A Corn Belt packer wants to know how to make Scotch ham. He says:

Editor The National Provisioner:

We want to prepare Scotch ham. This product is sold extensively throughout the East, and we find some of it in our selling territory. We believe there would be an outlet for this specially prepared ham in our trade. Can you tell us in general how it is made?

Different methods are pursued in this country in producing the so-called Scotch ham.

Some producers use a boneless ham. The hams are boned, curing mixture is sprinkled on the inside, they are tied or rolled, thoroughly rubbed with the mixture on the outside and packed in curing vats. During the curing period they are overhauled several times. The standard curing mixture is used for this purpose.

When the hams are cured they are soaked and hung for 24 hours to dry. They are then placed in a cool smokehouse for about 2 hours. The idea is not to have the hams show smoke but only to develop sort of an amber color.

Other firms handle the hams in the same manner, except that they pump them, using three small stitches, before they are put down in cure.

Still other producers pump the hams as suggested above, then put them in sweet pickle cure for 10 days, after which they are drained and put down in dry cure, overhauling two or three times during the curing period. These hams are not smoked at all, but have the appearance of having been dipped in color to acquire the faded yellow appearance characteristic of this product.

A good deal of care must be exercised in packing in dry cure to avoid spotted hams. This sometimes happens when the cure does not fully cover the ham.

TO CHECK HIDE DAMAGE.

A substantial sum of money has at last been appropriated by Congress for field and laboratory work on the cattle grub, which does so much damage to hides. An appropriation of $75,000 was made by the House of Representatives, which was raised to $100,000 by the Senate. The item is included in the appropriation bill for the U. S. Department of Agriculture.

The department will be urged by packers, tanners and livestock interests to appoint a permanent advisory committee on this grub work, with representation from the industries in question.

The appropriation was made only after years of effort on the part of the Institute of American Meat Packers, the National Livestock and Meat Board, the American National and the Texas and Southwestern Cattle Growers' associations, the tanners and certain farm organizations.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

BOILER GASKET ECONOMY.

By W. F. Schaphorst, M.E.

The use of the right kind of gasket on a water tube boiler having a great many tube caps, is more important than many engineers realize and is a point that is worth stressing.

For example, a prominent plant recently cleaned three of their 750 h. p. boilers.

One of the boilers, which will be called A, was equipped with one kind of gasket, and the other two boilers, B and C, were equipped with another kind.

The gaskets on boiler A are of a type that cost about the same as the gaskets on B and C, but they are differently constructed. Those used on B and C are high-grade gaskets of standard type.

Here, though, is the important part. It required only one half day for one man to clean the caps and header plate of boiler A, while it took four days for one man to clean each of the other two boilers. In other words, it took eight times as long to clean a boiler equipped with gaskets that stuck to the caps and header plate.

The difference in cost for labor alone may be readily computed and it will furnish a most convincing argument for any engineer that the gasket in connection with modern boiler room practice is of considerable importance.

TO TRUE UP PISTON ROD.

When overhauling the compressor give some attention to the piston rod. If this is found to be worn as much as .005 in. less at one point than other points it is a good investment to true it up.

If the material in the rod is too soft and frequent machining is necessary, even with good packing, it is best to renew it, in which case care should be taken in the selection of metal for the rod.

An analysis of the metal in the rods that have given good results is as follows: Carbon, .60; Silicon, .25; Manganese, .20; Sulphur, .00; Phosphorus, .00; Chromium, .80; Vanadium, .20.

This is a heat treated rod forged at 1,600 degrees and annealed at 1,375 to 1,450 degrees. Hardened in water at 1,450 to 1,525 degrees and drawn to 300 to 1,300 degrees. This rod is very tough and takes a good polish and because of its chrome content is quite non-corrosive.

There are several good steels on the market that can be purchased and turned to size which will match up with the above specifications and which will give good satisfaction. An unsuitable rod is a bad investment at any price.

Provision and Lard Markets

WEEKLY REVIEW

Prices Firm—Hogs Higher—Movement Less Heavy—Demand Fair—Exports Lighter.

A better tone prevailed in products and in hogs. There was an advance above 9c in hogs due to more moderate arrivals at the principal points, while the demand from packers and shippers was quite well maintained. The receipts at the leading western points were 377,000 for last week compared with 464,000 the previous week and 338,000 last year. The total receipts at the principal points since February 25 have been 4,448,000 against 3,335,000 last year. This recent falling off in the hog movement has come at a rather favorable time in a speculative way as the strength in grain and activity naturally has had some overflow into other markets.

The situation has been improved somewhat by the mid-month statement of stocks. The report on product was a little more favorable than had been anticipated, showing but a moderate gain in bellies although there was a total gain of 8,000,000 lbs. in lard.

The report of the Bureau of Agricultural Economics on cold storage supplies showed an important gain for the month with the total on hand 252,000,000 lbs. more than last year of all meats, and the total of lard was 72,000,000 pounds more than last year. These larger totals are, of course, the direct reflection of the bigger movement of hogs and the increased packing for the past month and season.

Meat Stocks Gain.

As compared with March 1 there has been a gain in frozen pork of 56,000,000 lbs. and a gain in cured pickle pork of 33,000,000 lbs. The gain in lard compared with March 1 is 43,000,000 lbs. In connection with the report on meat stocks, the report of other cold storage holdings has come in for considerable attention. There was a decrease of about 22,000,000 lbs. in the stocks of frozen poultry compared with a year ago and also quite an important decrease compared with March 1. In dairy products and eggs the stocks of butter are somewhat larger than last year but cheese smaller and eggs only slightly more.

The advance in the price of feedstuffs recently, which has carried corn well above the dollar mark and oats above 60c, evidently means high priced feedstuffs as compared with last year. Possibly this high price may continue during the spring and must be taken into consideration in the livestock and packing situation. The large stocks of products on hand are, of course, a very material factor in checking advances, but with a more moderate movement of hogs as shown by the recent tendency and the advancing prices for feedstuffs, the situation is attracting considerable confidence. There has been, however, a decline in mill feeds which will have more or less bearing on mixed feeds particularly on dairy and butter products.

There has been some falling off in the export movement of lard which had been looked for as the recent movement abroad has been in excess of the average to such an extent as to indicate a possible filling up of the demand and also the possible accumulation of some stocks. The export movement of meat is still disappointing and there seems to be but little evidence of any immediate change in this respect.

PORK—The market was quiet but steady in the east, with mess, New York, quoted at $31.50; family, $32.50@34.50; fat backs, $25.00@27.00. At Chicago, mess pork was quotable at $27.00.

LARD—Demand was fair but the market barely steady, with prime western quoted at New York at 11.95@12.05c; middle western, 11.75@11.85c; New York city, 11⅝c; refined Continent, 12½c; South America, 13½c; Brazil kegs, 14½c; compound car lots, 12c; less than cars, 12¼c. At Chicago, demand was fair with regular in round lots quoted 15c under May; loose lard 105 under May; leaf lard, 142½ under May.

BEEF—The market was quiet but steady at New York, with mess quoted at $23.00@24.00; packet, $25.00@27.00; family, $29.00@31.00; extra India mess, $44.00@45.00; No. 1 canned corned beef, $3.40; No. 2, $6.00; South America, $16.75 for 6 lbs.; pickled tongues, $55.00@60.00 per barrel.

See page 39 for later markets.

CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on April 14, 1928, with comparisons, are reported by the Chicago Board of Trade as follows:

	April 14, 1928.	Mar. 31, 1928.	April 14, 1927.
Mess pork, new, made since Oct. 1, '27, brls......	621	591	319
P. S. lard, made since Oct. 1, '27, lbs.	71,233,678	64,556,993	26,745,631
P. S. lard, made Oct. 1, '26, to Oct. 1, '27, lbs..	4,118,000	4,155,680	3,925,654
Other kinds of lard, lbs.	8,645,809	6,845,442	3,650,303
S. R. sides, made since Oct. 1, '27, lbs.	3,122,795	2,984,044	217,100
S. R. sides, made prev. to Oct. 1, '27, lbs.	73,000	73,000	....
D. S. clear bellies, made since Oct. 1, '27, lbs.......	19,906,179	18,985,700	12,038,644
D. S. rib bellies, made since Oct. 1, '27, lbs.......	3,657,159	3,207,365	2,692,495
D. S. rib bellies, made previous to Oct. 1, '27, lbs..	31,000	31,000	....
Ex. sh. cl. sides, made since Oct. 1, '27, lbs.......	200,941	182,887	251,124

CURRENT LARD STATISTICS.

Lard produced, consumed and stocks on hand, including both domestic consumption and exports for the first three months of 1928, with comparisons, are reported as follows:

LARD PRODUCED, CONSUMED AND STOCKS

(A) (1) PRODUCED.

	1928. Pounds.	1927. Pounds.
January	190,557,000	148,790,000
February	217,354,000	120,492,000
March	Not available	129,334,000
Total	Not available	398,616,000

CONSUMED.

(B) (2) EXPORTS.

	1928. Pounds.	1927. Pounds.
January	72,753,603	61,395,426
February	82,448,331	51,618,642
March	Not available	54,814,378
Total	Not available	167,828,446

(C) DOMESTIC.

	1928. Pounds.	1927. Pounds.
January	88,651,397	67,810,574
February	97,830,669	61,346,358
March	Not available	59,553,622
Total	Not available	188,710,554

TOTAL.

	1928. Pounds.	1927. Pounds.
January	161,405,000	129,206,000
February	180,279,000	112,965,000
March	Not available	114,368,000
Total	Not available	356,539,000

(D) STOCKS HELD END OF MONTH.

	1928. Pounds.	1927. Pounds.
On hand begin'g of year.	54,855,000	49,992,000
January	84,007,000	69,576,000
February	121,082,000	77,103,000
March	164,775,000	92,069,000

(A) Includes entire production, both neutral and other edible, by federally inspected plants and also production, both neutral and other edible, by plants not federally inspected, except a few small ones, but does not include production on the farms.

(B) Includes both neutral and other edible lard.

(C) Apparent consumption.

(1) Source: U. S. Bureau of Agricultural Economics.

(2) Source: U. S. Bureau of Foreign and Domestic Commerce.

BRITISH PROVISION STOCKS.

The stocks of provisions on hand at Liverpool on April 1, 1928, with comparisons for last month and last year, as estimated by the Liverpool Provision Trade Association, are as follows:

	Mar. 31, 1928.	Feb. 29, 1928.	Mar. 31, 1927.
Bacon, cwts.	34,448	29,361	55,010
Hams, cwts.	18,141	20,838	19,696
Shoulders, cwts.	1,717	2,632	6,411
Lard (P. S. W.) tces..	400	496	649
Lard (refined) tons.....	2,891	2,353	492

Imports into Liverpool for the month of March:

Bacon (including shoulders), cwts.........	53,072
Hams, cwts.	35,276
Lard, tons	3,492

The approximate weekly consumption ex Liverpool stocks:

	Bacon, cwts.	Hams, cwts.	Lard, tons
March, 1928	11,042	8,575	670
Feb., 1928	10,665	10,150	829
March, 1927	12,639	8,988	1,061

MORE CANNED MEAT IMPORTED.

The import of canned meats by the United States in 1927 was more than double that of 1925. The bulk of this meat is believed to be beef coming from South America.

Commenting on the increase in canned meat imported, the U. S. Department of Commerce says:

"Although statistically there is no separation of the varieties of canned meats imported, it is believed that they consist largely of canned beef, as most of the imported meat comes from Argentina, Uruguay, and Paraguay, which are essentially beef-producing countries.

"The high price of fresh beef in this country was one of the factors which tended to promote the importation of canned meat. Declared import prices, which averaged 12.08 cents per pound, were practically identical with the prices of the preceding year.

"After making allowances for duties, transportation and distribution costs, and profits, it appears that the canned product could probably be sold for lower prices than certain cuts of fresh beef for which it might be substituted."

The quantity imported during each of the past three years by the various countries is reported as follows:

	1925. Pounds.	1926. Pounds.	1927. Pounds.
Canned meats:			
total	10,804,611	22,783,828	35,669,361
From—			
Argentina	5,733,344	13,055.317	16,130,932
Uruguay	4,342,967	8,683,532	16,857,110
Paraguay	....	90,000	1,430,450
Brazil	120,870	294.675	581,431
United Kingdom.	18,983	96,817	204,431
Canada	108,229	388,791	351,045
Other countries..	480,218	174,696	113,962

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner).

New York, April 18, 1928.—Latest quotations on chemicals and soap makers supplies:

Extra tallow, f.o.b. seller's plant, 8½c lb.; Manila cocoanut oil, tanks New York, 8¾c lb.; Manila cocoanut oil,, tanks, coast, 8¼c lb.; Cochin cocoanut oil, barrels, New York, 11c lb.

P. S. Y. cottonseed oil, barrels, New York, 11⅞ to 12⅛c lb.; crude corn oil, barrels, New York, 11½c lb; olive oil foots, barrels, New York, 10½ to 10¾c lb.; 5 per cent yellow olive oil, barrels, New York, $1.25 to $1.30 gal.

Crude soya bean oil, barrels, New York, 11¾ to 12¼c lb.; palm kernel oil, barrels, New York, 9½ to 9¾c lb.; red oil, barrels, New York, 9¼ to 9¾c lb.; Niger palm oil, casks, New York, 7.15c lb.; Lagos palm oil, casks, New York, 7.60c lb.; glycerine (soaplye) 7¼c lb.

MARGARINE MATERIALS USED.

Oleomargarine produced and the materials used in its manufacture during February, 1928, with comparisons for the same month last year, were as follows, according to the U. S. Bureau of Internal Revenue:

	February, 1928. Pounds.	February, 1927. Pounds.
Total production uncolored oleomargarine	....	....
Ingredient schedule for uncolored oleomargarine:		
Butter	211,095	183,129
Cocoanut oil	13,543,340	9,261,971
Corn oil	8,550	21,638
Cottonseed oil	1,927,622	1,878,268
Edible tallow	11,889	24,693
Milk	7,645,689	5,834,402
Mustard oil	3,185	5,700
Neutral lard	2,142,143	2,060,281
Oleo oil	3,239,093	3,584,916
Oleo stearine	393,473	382,262
Oleo stock	100,455	164,968
Palm oil	79,266	45,900
Palm-kernel oil	26,424	2,400
Peanut oil	588,105	406,232
Salt	2,120,385	1,788,596
Sesame oil	....	2,483
Soda	9,001	6,818
Vanilla extract	19	21
Total	32,049,734	25,654,678
Total production colored oleomargarine	1,400,752	1,293,657
Ingredient schedule for colored oleomargarine:		
Butter	505	1,643
Cocoanut oil	465,956	417.663
Color	1,657	1,513
Corn oil	....	1,437
Cottonseed oil	186,252	127,457
Edible tallow	....	19,654
Milk	470,865	427,928
Neutral lard	188,501	135,546
Oleo oil	309,033	303,970
Oleo stearine	15,010	6,785
Oleo stock	7,246	30,681
Palm oil	24,302	5,059
Palm-kernel oil	2,802	....
Peanut oil	33,135	22,912
Salt	111,341	106,152
Soda	143	1,043
Total	1,816,748	1,609,443

LARD AND GREASE EXPORTS.

Exports of lard from New York, April 1, 1928, to April 18, 1928, 19,627,201 lbs.; tallow, none; grease, 1,452,600 lbs.; stearine, 86,000.

Meat Slaughters for 27 Years

Hog slaughter under federal inspection in 1927, as well as total slaughter, was the largest, with only two exceptions, in the past 28 years.

Cattle slaughter last year was considerably below that of the three years previous, but was higher than the slaughter of this class of animals before the war.

Federal-inspected slaughter of sheep and lambs last year was the largest, with one exception, since 1900.

The number of animals slaughtered in each calendar year under federal inspection, and the estimated total number slaughtered, including animals killed on farms, are reported by the U. S. Department of Agriculture as follows:

	Cattle.		Hogs.		Sheep and lambs.	
	Fed. Insp. Head.	Total. Head.	Fed. Insp. Head.	Total. Head.	Fed. Insp. Head.	Total. Head.
1900	5,030,000	10,242,000	23,990,000	50,470,000	6,380,000	12,015,000
1901	5,390,000	11,088,000	24,960,000	51,870,000	7,037,000	12,358,000
1902	5,847,000	11,697,000	23,535,000	48,260,000	8,010,000	13,038,000
1903	6,242,000	12 463,000	22,961,000	47,900,000	8,424,000	13,683,000
1904	6,223,000	12,099,000	24,726,000	49,987,000	8,067,000	13,126,000
1905	6,727,000	12,649,000	25,324,000	51,540,000	7,873,000	12,823,000
1906	6,926,000	12,944,000	26,649,000	52,680,000	8,224,000	13,371,000
1907	7,633,000	13,287,000	32,885,000	54,058,000	10,252,000	13,360,000
1908	7,279,000	12,852,000	38,643,000	60,515,000	10,304,000	13,526,000
1909	7,714,000	13,611,000	31,395,000	53,220,000	11,342,000	14,725,000
1910	7,807,000	13,541,000	26,014,000	47,076,000	11,408,000	14,797,000
1911	7,619,000	12,958,000	34,133,000	56,646,000	14,020,000	18,057,000
1912	7,253,000	11,979,000	33,053,000	55,564,000	14,979,000	19,247,000
1913	6,978,000	11,478,000	34,199,000	57,046,000	14,406,000	18,520,000
1914	6,757,000	11,004,000	32,532,000	55,501,000	14,229,000	18,290,000
1915	7,153,000	10,822,000	38,381,000	62,017,000	12,212,000	15,756,000
1916	8,310,000	12,027,000	43,084,000	67,613,000	11,941,000	15,408,000
1917	10,350,000	13,724,000	33,910,000	56,901,000	9,345,000	12,149,000
1918	11,829,000	15,570,000	41,214,000	64,796,000	10,320,000	13,359,000
1919	10,091,000	14,838,000	41,812,000	65,190,000	12,691,000	16,317,000
1920	8,609,000	13,885,000	38,019,000	61,890,000	10,982,000	14,180,000
1921	7,608,000	12,271,000	38,982,000	62,957,000	13,005,000	16,710,000
1922	8,678,000	13,148,000	43,114,000	68,105,000	10,929,000	14,112,000
1923	9,163,000	13,883,000	53,334,000	79,843,000	11,529,000	14,862,000
1924	9,593,000	14,400,000	52,873,000	79,631,000	11,991,000	15,441,000
1925	9,853,000	14,706,000	43,043,000	68,294,000	12,001,000	15,454,000
1926	10,180,000	14,971,000	40,636,000	65,779,000	12,961,000	16,689,000
1927	9,520,000	14,000,000	43,633,000	69,250,000	12,883,000	16,580,000

Calf slaughters in 1927 totalled 9,030,000 head, of which 4,876,000 were killed federal inspected. The total slaughter of this class of livestock in 1927 was slightly below that of 1924, 1925 and 1926, but with these exceptions was the highest since 1900.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The position of the market in the east was rather steady the past week with a firmer tone indicated and with rumors of some extra having sold on a basis of 8⅝c f.o.b., although some contended that this business had passed at 8⅝c delivered. At any rate, offerings were more limited and producers, in some cases, were holding for 8¾c f.o.b.

Consumers, however, were unwilling to climb for supplies, and while the market appeared in a fairly well sold-up position at the same time, consumers appeared to have taken care of their immediate requirements. In competitive commodities, the market was quiet but very firm. Particularly is the spot situation firm in all soapers' materials here.

At New York, special was quoted at 8⅛c; extra, 8½@8¾c; edible, 9⅞@10c. At Chicago, the market was strong on tallow due to the closely sold up position, with edible quoted at 9½@9¾c; fancy, 8⅞@9c; prime packer, 8¾c; No. 1, 8⅜@8½c; No. 2, 7c.

At the London Auction on Wednesday, April 18, some 708 casks were offered and 419 sold at prices unchanged to 1s higher than two weeks ago. Mutton was quoted at 39s 6d to 42s; beef, 39s 6d to 44s; good mixed, 38s to 39s 6d. At Liverpool, Australian tallow was unchanged to 6d higher for the week, with prime quoted at 40s and good mixed at 39s 9d.

STEARINE—The market in the east was very quiet and about steady during the week, with oleo, New York, quoted at 11¾c nominal. At Chicago, stearine was quiet and quoted at 11c.

OLEO OIL—The market in the east was dull and easier, with extra quoted at 14¼c; medium, 13¼c; lower grades, 12¾@13c according to quality. At Chicago, extra was quiet and quoted at 14c.

See page 39 for later markets.

LARD OIL — While demand was moderate, the market was firm with strength in raw materials. At New York, extra winter was quoted at 13c; extra, 12½c; extra No. 1, 12c; No. 1, 11¾c; No. 2, 11¼c; edible, 16c a pound.

NEATSFOOT OIL — Demand was moderate, with the market firmer with the strength in raw materials and lighter offerings. At New York, pure was quoted at 15¾c; extra, 12¼c; No. 1, 12c; cold test, 18½c.

GREASES—A rather quiet trade but a fairly steady position featured the market for greases the past week. Sentiment was divided and the market firm in spots. Demand, however, was routine and not urgent, but holders were not disposed to press the market owing to the steadiness that prevailed generally in other fats. As a whole there was little feature to the trade, with both sides showing a tendency to await developments.

At New York, choice yellow and house were quoted at 6⅞@7c; A white, 7c; B white, 7⅝@7¾c; choice white, 9½@9¾c nominal. At Chicago, the market was firm with greases reported in a closely sold-up position. Soapers were reported drawing quite heavily on choice whites due to the scarcity of offerings of inedible tallow. Medium and low grade greases were reported in good demand. At Chicago, choice white was quoted at 8⅜c; A white, 8⅛c; B white, 7⅞c; yellow, 7¼@7⅝c; brown, 7⅛c.

By-Products Markets

Chicago, April 19, 1928.

Blood.

Demand is good and blood market is strong.

	Unit Ammonia.
Ground and unground	$4.60@4.65n

Digester Hog Tankage Materials.

Feeding tankage material scarce and in good demand. No late trading reported. Market in a strong position. Sales at $4.25@4.50 & 10c with exceptionally good material even higher.

	Unit Ammonia.
Ground, 11½@12% ammonia	$4.10@4.50 & 10
Ground, 6 to 8% ammonia	4.00@4.25
Unground, 11½ to 12% ammonia	3.75@4.00
Unground, 6 to 8% ammonia	3.90@4.15
Liquid stick, 7 to 11% ammonia	3.75@4.00

Fertilizer Materials.

$4.25 paid for immediate material with $4.10 for future. Unground bone tankage nominally $23@25, delivered. Hoof meal scarce.

	Unit Ammonia.
High grd., ground, 10-11% am.	$4.10@4.25 & 10
Lower grade, ground & unground, 6-9% ammonia	3.75@4.00
Hoof meal	3.50@3.75n

Bone Meals.

Little trading in this market, most of the product being deliverable on contract.

	Per Ton
Raw bone meal	$55.00@60.00
Steam, ground	28.00@30.00
Steam, unground	23.00@25.00

Cracklings.

Cracklings scarce. Demand good. A lot of contracts have been closed for this material. Unground expeller and cake cracklings $1.20 delivered middle west points.

	Per Ton.
Hard pressed and exp. unground, per unit protein	$ 1.15@ 1.20n
Soft prsd. pork, ac. grease & quality	75.00@80.00
Soft prsd. beef, ac. grease & quality	45.00@50.00

Gelatine and Glue Stocks.

Packer bones are easier. Jaws, skulls and knuckles for prompt and immediate future $40 nominal. Junk bones $28@30 nominal. Sinews and pizzles in good demand at $35, delivered middle west.

	Per Ton.
Kip and calf stock	$ @40.00
Rejected manufacturing bones	52.50@55.00
Horn piths	45.00@46.00
Cattle jaws, skulls and knuckles	@40.00
Sinews, pizzles and hide trimmings	@35.00
Pig skin scraps and trim., per lb.	@ 4cn

Horns, Bones and Hoofs.

Hoofs and grinding horns for prompt and contract at $40 per ton, delivered Chicago.

	Per Ton.
Horns, according to grade	$40.00@150.00
Round shin bones	55.00@ 65.00
Flat shin bones	55.00@ 60.00
Cattle hoofs	@ 40.00
Junk bones	28.00@ 30.00n

(Note—Foregoing prices are for mixed carloads of unassorted materials, indicated above.)

Animal Hair.

Little interest shown this week in winter processed hair. Coil dried and field dried in somewhat better demand.

Coil and field dried	1¼@ 2c
Processed grey, per lb.	3 @ 5c
Cattle switches, each*	4 @ 5¼c

*According to count.

EASTERN FERTILIZER MARKET.

(Special Report to The National Provisioner).

New York, April 19, 1928.

Tankage, both ground and unground, is accumulating due to lack of buyers, and the same thing can be said of dried blood. The fertilizer trade has about covered for the spring season except for a car or two here and there.

Sulphate of ammonia is a little lower in price as far as resale lots are concerned, but there is still a heavy demand for this material for spot delivery.

The southern demand for raw materials is somewhat less as the season there is drawing toward a close, but at some points materials are still wanted that are hard to get for quick delivery.

Acid phosphate has not been offered any too freely of late. Nitrate of soda is moving well both north and south.

BEEF IN THE PHILIPPINES.

A beef production program is planned by the large cattle raisers of the Philippine Islands, designed to supply the entire Philippine market. These producers have organized under a new cooperative marketing law and plan to eliminate importations of live cattle, largely from Australia, which now furnish 50 per cent of the fresh beef to Manila markets, according to cable dispatches to the U. S. Department of Commerce.

COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the months of August, September, October, November and December, 1927, January, February and March, 1928, with comparisons for last season, based on federal census reports, has been prepared by Aspegren & Co. It is as follows:

MOVEMENT OF SEED AT CRUDE MILLS.

	Tons received. 1927-28.	1926-27.
On hd. start of season	89,784	23,249
August	290,422	138,164
September	1,007,261	976,295
October	1,282,625	1,502,131
November	848,706	1,224,487
December	483,281	854,735
January	339,212	581,856
February	177,229	473,340
March	95,296	358,989
Total	4,613,816	6,133,246

	Tons crushed. 1927-28.	1926-27.
August	161,423	74,731
September	581,090	476,142
October	876,630	934,643
November	782,681	984,562
December	605,206	942,976
January	570,408	849,721
February	450,627	686,786
March	323,307	615,072
Total	4,351,372	5,564,633

	On hand end of month. 1927-28.	1926-27.
August	218,783	86,682
September	644,954	586,835
October	1,050,949	1,153,247
November	1,113,974	1,391,922
December	992,049	1,303,681
January	763,353	1,035,766
February	489,955	818,715
March	261,944	561,686

	1927-28. Tons.	1926-27. Tons.
Estimated seed receipts at crude mills	4,626,150	6,379,447
On hand beginning of season	89,784	23,249
Total	4,715,934	6,402,696
Of which is so far crushed	4,351,372	5,564,633
Destroyed at mills	500	6,927
Seed on hand	261,944	561,686
Seed still to be received	102,118	269,450

261,944 tons seed on hand at 310 lbs. crude oil per ton is equivalent to 81,202,640 lbs. crude oil, which at 7½ per cent refining loss, equals 75,112,442 lbs. refined oil, or 187,781 barrels.

102,118 tons seed still to be received at 310 lbs. crude oil per ton is equivalent to 31,656,580 lbs. crude oil, which at 7½ per cent refining loss, equals 29,282,336 lbs. refined oil, or 73,206 barrels.

MOVEMENT OF CRUDE AT OIL MILLS.

	Pounds produced. 1927-28.	1926-27.
On hand start of season	5,422,887	1,776,175
August	46,211,512	20,688,595
September	178,017,837	139,627,774
October	272,547,231	282,405,595
November	247,523,025	297,691,258
December	192,056,529	277,402,946
January	181,022,220	250,386,020
February	144,658,365	205,051,420
March	108,386,940	186,913,944
Total	1,375,846,546	1,661,943,727

	Shipments. 1927-28.	1926-27.
August	36,975,077	15,865,700
September	133,839,490	114,585,938
October	230,116,250	252,654,720
November	231,661,791	272,322,449
December	181,470,091	255,066,079
January	170,807,536	244,017,236
February	154,574,301	225,371,028
March	136,777,892	183,828,697
Total	1,276,222,428	1,563,711,847

	On hand end of month. 1927-28.	1926-27.
August	14,659,322	6,599,070
September	58,837,669	31,640,906
October	101,268,650	61,391,781
November	117,129,884	86,760,590
December	127,716,322	109,097,457
January	137,931,006	115,466,241
February	128,015,070	95,146,633
March	99,624,118	98,231,880

DISTRIBUTION CRUDE OIL HOLDINGS.

	Mar. 31, 1928. Lbs.
At mills	99,624,118
At refineries	8,396,447
In transit to refineries and consumers	16,709,230
Total	124,729,795

124,729,795 lbs. crude oil at 7½ per cent refining loss, equals 115,375,060 lbs. refined oil, or 288,438 barrels.

CRUSH PER TON.

During March, 323,307 tons seed produced 108,386,940 lbs. crude oil, equivalent to 335.2 lbs., per ton, or 16.8 per cent, compared to 15.2 per cent last year.

Total, 4,351,372 tons seed produced 1,370,423,659 lbs. crude oil, equivalent to 314.9 lbs., per ton, or 15.7 per cent, compared to 14.9 per cent last year.

REFINED OIL.

	Pounds produced. 1927-28.	1926-27.
On hand start of season	378,612,700	145,670,884
August	32,210,319	18,258,565
September	100,848,811	75,052,970
October	194,676,115	213,132,658
November	205,887,929	237,890,218
December	176,051,019	229,219,939
January	143,378,304	205,929,373
February	138,230,671	201,217,292
March	124,848,051	170,867,879
Total	1,494,743,919	1,497,239,778

	Delivered Consumers 1927-28.	1926-27.
August	136,111,656	74,144,106
September	149,778,123	101,115,302
October	110,127,694	143,512,316
November	100,385,150	138,262,861
December	88,983,594	129,775,259
January	108,022,279	143,322,738
February	109,654,943	135,748,449
March	150,040,753	126,159,798
Total	953,104,192	992,040,829

	On hand end of month. 1927-28.	1926-27.
August	274,711,363	89,785,343
September	225,782,051	63,723,011
October	310,330,472	133,343,353
November	415,833,251	232,970,710
December	502,900,676	332,415,390
January	538,256,701	395,022,025
February	566,832,429	460,490,868
March	541,639,727	505,198,949

DISTRIBUTION REFINED OIL HOLDINGS.

	Aug. 1, 1927. Lbs.	Aug. 31, 1927. Lbs.
At refineries	358,009,083	255,479,911
At other places	9,784,634	6,448,808
In transit from refineries	10,818,983	12,782,644
Total	378,612,700	274,711,363

	Sept. 30, 1927. Lbs.	Oct. 31, 1927. Lbs.
At refineries	201,013,785	295,349,046
At other places	13,061,609	8,182,391
In transit from refineries	11,706,657	6,799,035
Total	225,782,051	310,330,472

	Nov. 30, 1927. Lbs.	Dec. 31, 1927. Lbs.
At refineries	403,161,157	488,701,928
At other places	6,735,064	7,188,368
In transit from refineries	5,937,030	7,010,380
Total	415,833,251	502,900,676

	Jan. 31, 1928. Lbs.	Feb. 29, 1928. Lbs.
At refineries	521,195,261	546,383,122
At other places	9,646,565	14,127,674
In transit from refineries	7,414,875	6,321,633
Total	538,256,701	566,832,429

	Mar. 31, 1928. Lbs.
At refineries	522,498,825
At other places	13,131,213
In transit from refineries	6,009,689
Total	541,639,727

AVERAGE REFINING LOSS.

During March, 136,012,719 lbs. crude oil yielded 124,848,051 lbs. refined oil, 8.21 per cent loss compared to 9.64 per cent loss last year.

Total, 1,206,347,661 lbs. crude oil yielded 1,116,131,219 lbs. refined oil, 7.48 per cent loss, compared to 8.85 per cent loss last year.

SHIPMENTS OF REFINED OIL.

	Export pounds. 1927-28.	1926-27.
August	864,825	109,062
September	708,909	397,218
October	528,163	1,335,060
November	979,252	1,659,872
December	655,158	3,621,813
January	806,866	3,033,090
February	1,126,982	2,580,998
March	Not available	1,838,959
Total	Not available	14,636,094

	Domestic pounds. 1927-28.	1926-27.
August	135,246,831	73,975,044
September	149,069,214	100,718,084
October	109,599,531	142,177,313
November	99,405,898	136,602,989
December	88,328,436	126,153,446
January	107,215,413	140,289,648
February	108,527,961	133,167,451
March	Not available	124,320,840
Total	Not available	977,404,815

	Total pounds. 1927-28.	1926-27.
August	136,111,656	74,144,106
September	149,778,123	101,115,302
October	110,127,694	143,512,316
November	100,385,150	138,262,861
December	88,983,594	129,775,259
January	108,022,279	143,322,738
February	109,654,943	135,748,449
March	150,040,753	126,159,798
Total	953,104,192	992,040,829

REFINED OIL—SUMMARY IN BARRELS OF 400 POUNDS.

	Produced. 1927-28.	1926-27.
Old crop stock	946,532	364,177
August	80,525	45,646
September	252,122	187,633
October	486,690	532,831
November	514,720	594,728
December	440,128	573,050
January	358,446	514,823
February	345,576	503,043
March	312,120	427,170
Total	3,736,859	3,743,099

	On hand. 1927-28.	1926-27.
August	686,778	224,463
September	564,455	159,398
October	775,826	333,358
November	1,039,583	582,427
December	1,257,252	831,039
January	1,345,642	987,555
February	1,417,081	1,151,227
March	1,354,099	1,262,997

	1927-28.	1926-27.
Refined oil on hand	1,354,099	1,262,997
Seed on hand will produce	187,781	383,350
Crude oil on hand will produce	288,438	318,224
Seed still to be received will produce	73,206	159,062
Total	1,903,524	2,123,633
Less approx. carry over for end of season Aug. 1, 1928	800,000	*1,044,895
Available for coming four months	1,103,524	1,078,738
Monthly avg. cons. for first 8 months	†297,845	†310,013
Monthly avg. cons. for last 4 months	†275,881	*269,684
Monthly avg. cons. for all 12 months	290,524	*290,576

*Actual. †Available.

COTTONSEED PRODUCT EXPORTS.

Exports of cottonseed products for the seven months ending February 29, 1928, with comparisons for the similar period last year, are reported by the U. S. Census Bureau as follows:

	1928.	1927.
Oil crude, lbs	35,228,416	17,543,772
Oil refined, lbs	5,670,155	12,797,098
Cake and meal, tons	283,299	405,776
Linters, running bales	120,159	134,484

COTTON OIL EXPORTS.

Exports of cottonseed oil from New York, April 1, 1928, to April 18, 1928, 100 bbls.

Vegetable Oil Markets

WEEKLY REVIEW

Fair Trade — Steady Undertone — Switching Operations Predominate— Unfavorable Weather South—Cash Trade Quiet—Crude Firm—Seed Advances—Lard Weak.

A fair volume of trade but a rather featureless market was the development in cotton oil on the New York Produce Exchange the past week. Prices backed and filled over narrow limits, with the undertone steady. Commission houses as well as refiners' brokers and the locals were on both sides throughout the week. This tended to make for minimum fluctuations.

The outstanding feature was the liquidation in the May delivery, against which the futures were bought in part, but considerable May liquidation was outright. Refiners' brokers competed for the May offerings at times, and sold September mainly against their purchases. Notwithstanding the liquidation in May, the demand for that delivery was such that the May discount narrowed to 52 points under September, widening later to 55 points.

Routine conditions appeared to have little influence on the market, and it was evident that the market was well under control and in a more or less stabilized condition. On the swells, offerings increased moderately, but on the breaks, support was in evidence and pressure appeared to dry up.

Crude Market Firm.

The crude markets were very firm, while the lard market continued weak. Corn made new season's highs during the week, and the weather was unfavorable both in the corn and cotton belts. Low temperatures extended into Texas, with the result that more or less replanting is necessary. This situation made for a strong market in seed with prices reported $60.00 to $100 per ton bid, the latter for good planting seed.

Advices from the south indicated that some of the mills would stop crushing in an effort to provide planting seed, but this was not taken seriously as far as the mills closing down was concerned. Confirmation was obtained, however, that some of the mills had disposed of fairly good quantities of seed for planting purposes, while it was evident that the new crop weather situation would cut more figure in the market from this time forward.

Demand for cash oil was rather quiet throughout the week, according to general reports, and the March statistical figures quickly lost their influence, having failed to produce outside buying power. The lard stocks at Chicago the first half of April increased 8,430,000 lbs. and totaled 83,996,000 lbs. compared with 34,320,000 lbs. at this time last year.

Lard Stocks Large.

The large lard stocks together with the liberal visible supply of oil was somewhat against values as it was evident that there was no possibility of any tightness in edible greases before new crop oil would be available. While consuming demand for oil was quiet, reports indicated that deliveries against old orders were fairly good, and that the April consumption would be liberal although somewhat under that of March.

The boll weevil report the first of the season, was bearishly construed. This report lost some of its effectiveness owing to the fact that the weather has been unseasonably cool which, it was argued, made for a situation where the weevil was still in hibernation. The report follows:

	1928.	1927.
Baton Rouge	1.18	....
Clemson College, S. Car	1.08	....
Florence, S. Car	.47	1.51
College Station, Texas	.33	2.28
Yazoo City, Miss	.17	....
Raymond, Miss.	.14	.65
Aberdeen, N. Car	.12	.15
Auburn, Ala.	.06	.18
Cleveland, Miss.	.03	....
Tallulah, La.	.01	.12
Rocky Mount, N. Car	...	.16
A. & M. College, Miss	...	.36

The crude markets in the southeast and valley were 8¾c bid throughout the week, and in Texas 8½ to 8⅝c bid with very little coming out and mills holding for better levels. The Government weekly weather report said the week was generally unfavorable for cotton, with temperatures sub-normal generally, and heavy rains and con-

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., April 19, 1928.—Cotton oil firm in sympathy with higher cotton and delayed planting. The necessity for replanting in many directions has caused mills to sell seed to farmers which the mills expected to crush. Hence there will be smaller production of crude oil balance this season than lately looked for. New Orleans futures, especially July, September and October in good demand. Crude is very active with mills holding tightly for 9c Valley and 8⅞c bid. Sales of Texas at 8¾c. Today's advance in lard is also causing more friendly feeling to cotton oil, which could advance sharply. Should new crop weather conditions be bullish the next fifteen to thirty days with hot weather approaching some daily sales of crude are expected, but there is more trading now in refined than crude. May New Orleans is getting firmer daily and is now within ten points of July, with good demand for contracts.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 19, 1928.—A few sales of Valley crude were made this week at 8¾c and 8⅞c. Most of the oil in this territory is being held for 9c. Forty-one per cent cottonseed meal, $55.50; loose cottonseed hulls, $11.50.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., April 19, 1928.—Dallas markets on prime cottonseed oil delivered Dallas, $43.00; prime crude oil, 8⅞c; forty-three per cent cake and meal, f. o. b. Dallas, $51.50; hulls, $12.00; mill run linters, 4¾@6c; market dull; weather clear and warm the past week.

tinued wet soil over much of the eastern half of the belt.

Little Planting Done.

Only a small amount of cotton was planted during the week and early seeded either deteriorated or made very slow progress, with much reported killed in central, northern and western Texas and parts of Arkansas. In more eastern portions of the belt conditions were somewhat better with planting well along as far north as central South Carolina, with fair germination indicated, while stands are reported good in southern Georgia.

COTTONSEED OIL—Market transactions:

Friday, April 13, 1928.

	Range— Sales.	High.	Low.	—Closing— Bid.	Asked.
Spot	....	....	....	995	a ....
Apr.	....	....	....	995	a ....
May	3500	995	991	994	a 996
June	....	....	....	1010	a 1020
July	3500	1025	1019	1024	a 1025
Aug.	1000	1042	1041	1042	a 1046
Sept.	3200	1060	1051	1057	a ....
Oct.	....	....	....	1060	a 1065
Nov.	....	....	....	1049	a 1055

Total Sales, including switches, 11,-200 bbls. P. Crude 8¾ nom.

Saturday, April 14, 1928.

	Range— Sales.	High.	Low.	—Closing— Bid.	Asked.
Spot	....	....	....	1000	a 1050
Apr.	....	....	....	1000	a 1025
May	3400	1002	1000	1002	a ....
June	....	....	....	1015	a 1025
July	800	1031	1029	1029	a 1030
Aug.	100	1050	1050	1048	a 1050
Sept.	4800	1064	1060	1061	a ....
Oct.	....	....	....	1063	a 1070
Nov.	....	....	....	1052	a 1058

Total Sales, including switches, 9,100 bbls. P. Crude 8¾ bid.

Monday, April 16, 1928.

	Range— Sales.	High.	Low.	—Closing— Bid.	Asked.
Spot	....	....	....	990	a 1025
Apr.	....	....	....	990	a 1025
May	8900	1005	998	998	a ....
June	....	....	....	1005	a 1020
July	1100	1031	1022	1024	a 1022
Aug.	....	....	....	1040	a 1047
Sept.	3100	1064	1056	1056	a ....
Oct.	....	....	....	1055	a 1065
Nov.	500	1055	1055	1048	a 1053

Total Sales, including switches, 13,-600 bbls. P. Crude 8¾ nom.

Tuesday, April 17, 1928.

	Range— Sales.	High.	Low.	—Closing— Bid.	Asked.
Spot	....	....	....	995	a ....
Apr.	....	....	....	995	a 1020
May	10900	1006	995	998	a 1000
June	....	....	....	1005	a 1017
July	2000	1031	1022	1023	a 1022
Aug.	....	....	....	1041	a 1044
Sept.	11000	1061	1050	1053	a ....
Oct.	300	1070	1070	1057	a 1063
Nov.	....	....	....	1050	a 1055

Total Sales, including switches, 23,-300 bbls. P. Crude 8¾ Bid.

Wednesday, April 18, 1928.

	Range— Sales.	High.	Low.	—Closing— Bid.	Asked.
Spot	....	....	....	990	a 1015
Apr.	....	....	....	990	a 1015
May	9000	1000	998	999	a ....
June	....	....	....	1000	a 1018
July	2700	1025	1021	1022	a 1024
Aug.	2200	1043	1043	1043	a 1045
Sept.	6100	1055	1052	1054	a 1055
Oct.	....	....	....	1059	a 1061
Nov.	....	....	....	1052	a 1055

Total Sales, including switches, 20,-400 bbls. P. Crude 8¾ Sales.

Thursday, April 19, 1928.

	Range— Sales.	High.	Low.	—Closing— Bid.	Asked.
April	....	....	....	1000	a 1025
May	....	1006	1006	1006	a 1007
June	....	....	....	1015	a 1027
July	....	1035	1326	1034	a ....
Aug.	....	....	....	1053	a 1060
Sept.	....	1065	1058	1063	a ....
Oct.	....	1073	1073	1070	a 1072
Nov.	....	....	....	1060	a 1065

See page 39 for later markets.

COCOANUT OIL—The market was quiet but firm during the week, but demand was rather limited. Copra continues in a firm position and competitive markets were very steady. At New York, tanks were quoted at 8¾@8⅞c. At the Pacific coast, nearby tanks were quoted at 8⅝c and futures at 8¼c.

SOYA BEAN OIL—Demand was very quiet, but there was no pressure in evidence, while the Pacific coast situation continued nominal due to lack of supplies. At New York, the market was firm with tanks quoted at 10½c and barrels at 12¼c.

CORN OIL—The market was very quiet, but the tone was firm with prices quoted at 9c f.o.b. mills.

PALM OIL—The position of this market was one of strength. The latter was due to restricted offerings, particularly of spot supplies and a fairly good inquiry. Strength abroad with a good continental demand made for absence of pressure from importers. At New York, spot Nigre was quoted 7½c; shipment Nigre, 7¼c; spot Lagos, 8c; shipment Lagos, 7¾c.

PALM KERNEL OIL—The position of the market was one of quietness but a steady tone. Demand was unimportant, but holders were firm. At New York, tanks were quoted at 8½@8⅝c, and casks quoted at 8¾@9c.

OLIVE OIL FOOTS—The situation was without change. Consumers were slow in meeting the market, but nearby offerings were light and holders firm in their ideas. New York, spot foots were quoted at 10c; April, 9c; May-June, 8¾c.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Demand for spot oil continues slow, and store oil is available in round lots at 10¼c. The crude markets were quiet but strong, with the southeast and Valley 8¾c bid and Texas 8⅝c bid.

CONVENTION DATES CHANGED.

The president and secretary of the National Oil Mill Superintendents' Association have announced that the dates for holding their annual convention at Dallas, Texas, June 4, 5 and 6, have been changed to May 23, 24 and 25. Headquarters will be at the Jefferson Hotel.

MARGARINE MFRS. MEET.

The annual convention of the Institute of Margarine Manufacturers will be held in the Washington Hotel, Washington, D. C., May 10 and 11, 1928.

The Week's Closing Markets

FRIDAY'S CLOSINGS.

Provisions.

Hog products were much stronger towards the week end on broader speculative buying and with grain and hog strength, lighter hog runs and fairly good cash trade. Hedge pressure was smaller.

Cottonseed Oil.

Cotton oil was firm the latter part of the week with better lard markets and strength in cotton, further rains in the South, higher crude markets, the government quarantine and the pink boll worm in Texas. Packers paid 9c for crude Southeast and Valley; Texas, 8¾c bid. May widened discount to fifty-nine under September. Cash trade slow.

Quotations on cottonseed oil at Friday noon were: April, $10.00; May, $10.09@10.10; June, $10.20@10.35; July, $10.21@10.40; August, $10.59; September, $10.69; October, $10.74@10.80; November, $10.64@10.78.

Tallow.

Tallow, extra, 8½c.

Stearine.

Stearine, 11⅝c.

FRIDAY'S GENERAL MARKETS.

New York, April 21, 1928.—Spot lard at New York; Prime western, $12.45@12.55; middle western, $12.10@12.20; city, 11½@11⅝c; refined continent, 12.75c; South American, $13.50; Brazil kegs, $14.50; compound, $12.00.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to April 19, 1928, show exports from that country were as follows: To England, 102,368 quarters; to the Continent, 48,518; others, none.

Exports for the previous week were as follows: To England, 129,445 quarters; to the Continent, 27,124; others, none.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, April 20, 1928.—General provision market fair with some signs of improvement. Spot market showing slight advances on boxed meats and demand improving. Supply of American cuts decreasing. Square shoulders and pure lard fair.

Today's prices are as follows: Liverpool shoulders, square, 63s; hams, American cut, 78s; hams, long cut, 83s; Cumberland cut, 69s; short backs, 74s; picnics, 61s; bellies, clear, 72s 6d; Canadian, 80s; spot lard, 60s; Wiltshire, none.

HULL OIL MARKET.

Hull, England, April 18, 1928.—(By Cable.)—Refined cottonseed oil, 37s 9d; crude cottonseed oil, 34s.

PORK PRODUCTS EXPORTS.

Exports of pork products from the principal ports of the United States during the week ending April 14:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ending Apr. 14, 1928. M lbs.	Apr. 16, 1928. M lbs.	Apr. 7, 1928. M lbs.	Jan. 1,'28, to Apr. 14, 1928. M lbs.
Total	284	523	711	27,396
To Belgium	....	....	....	65
United Kingdom	217	495	604	21,299
Other Europe	24	....	....	383
Cuba	6	22	58	2,040
Other countries	37	6	49	3,609
BACON, INCLUDING CUMBERLAND.				
Total	2,435	2,507	2,514	42,417
To Germany	255	213	179	3,198
United Kingdom	1,483	1,979	1,843	23,049
Other Europe	665	291	395	10,889
Cuba	....	....	....	3,259
Other countries	32	24	97	2,022
LARD.				
Total	11,408	14,055	11,741	254,830
To Germany	3,938	5,393	1,585	63,508
Netherlands	342	1,169	1,909	19,251
United Kingdom	2,712	4,406	4,661	84,035
Other Europe	1,551	1,591	1,737	27,614
Cuba	1,514	1,239	1,237	25,478
Other countries	1,351	257	552	34,944
PICKLED PORK.				
Total	306	259	317	6,663
To United King.	68	65	17	1,178
Other Europe	5	53	20	435
Canada	189	119	228	1,968
Other countries	44	22	52	3,082

TOTAL EXPORTS BY PORTS.

Week ending April 14, 1928.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	284	2,435	11,408	306
Boston	....	....	84	54
Detroit	....	....	....	....
Port Huron	....	30	....	181
Key West	4	....	1,405	....
New Orleans	39	2	1,460	44
New York	66	2,377	7,745	20
Philadelphia	....	....	183	....
Portland, Me.	175	26	531	7

DESTINATION OF EXPORTS.

Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.
United Kingdom (total)	217	1,483
Liverpool	....	574
London	37	210
Manchester	....	....
Glasgow	5	412
Other United Kingdom	175	287

Exported to:	Lard, M lbs.
Germany (total)	3,938
Hamburg	3,633
Other Germany	305

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending April 14, 1928:

Point of origin. Commodity.	Amount.
Canada—Quarters of beef	68
Canada—Calf carcasses	1,324
Canada—Mutton carcasses	421
Canada—Bacon	477 lbs.
Canada—Meat products	51,832 lbs.
Denmark—Meat products	759 lbs.
Holland—Smoked ham	1,879 lbs.
Hungary—Sausage	132 lbs.
Norway—Meat cakes	272 lbs.
Italy—Sausage	13,904 lbs.
Italy—Ham	2,189 lbs.
Italy—Bacon	39 lbs.
Germany—Smoked ham	2,551 lbs.
Germany—Sausage	4,582 lbs.
Germany—Sausage in tins	6,050 lbs.
Argentine—Canned corned beef	4,520 lbs.

EUROPEAN PROVISION CABLES.

The market at Hamburg for the week ending April 14 shows little alteration, says Mr. James T. Scott, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the United States Department of Commerce. Receipts of lard for the week were 1,592 metric tons.

Arrivals of hogs at 20 of Germany's most important markets were 77,000 at a top Berlin price of 12.11 cents a pound, compared with 114,000 at 14.06 cents a pound, for the same week last year.

The Rotterdam market shows little alteration, with prime oleo oil and refined lard dull.

The market at Liverpool was rather quiet because of poor consumptive demand; selling price steady.

The total of pigs bought in Ireland for bacon curing was 21,000 for the week.

The estimated slaughter of Danish hogs for the week ending April 6 was 101,074, and for the week ending April 13, 77,762 head.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ending April 14, 1928, with comparisons, as follows:

Western drsd. meats:	Week ending April 14.	Prev. week	Cor. week, 1927.
Steers, carcasses	7,064	6,773½	7,641½
Cows, carcasses	472	731	732½
Bulls, carcasses	107	135	102
Veals, carcasses	12,951	11,107	12,932
Lambs, carcasses	22,296	23,042	21,803
Mutton, carcasses	1,879	1,998	2,428
Beef cuts, lbs.	147,766	448,935	710,857
Pork cuts, lbs.	1,593,274	1,328,602	1,171,294
Local slaughters:			
Cattle	8,518	7,884	10,137
Calves	18,182	16,193	19,947
Hogs	52,436	57,391	45,209
Sheep	39,782	39,001	40,034

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., for the week ended April 14, 1928, with comparisons, were as follows:

Western dressed meats:	Week ending April 14.	Prev. week.	Cor. week, 1927.
Steers, carcases	1,771	1,957	2,433
Cows, carcasses	946	839	895
Bulls, carcasses	315	288	432
Veals, carcasses	2,336	2,525	2,678
Lambs, carcasses	11,017	9,977	10,035
Mutton, carcasses	1,057	811	1,315
Pork, lbs.	471,914	514,850	366,232
Local slaughters:			
Cattle	1,520	1,276	1,855
Calves	2,408	2,080	2,779
Hogs	17,972	18,055	16,698
Sheep	3,767	4,120	4,787

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection for the week ended April 14, 1928, with comparisons are officially reported as follows:

Western dressed meats:	Week ending April 14.	Prev. week.	Cor. week. 1927.
Steers, carcasses	1,554	1,759	3,039
Cows, carcasses	1,895	1,959	2,111
Bulls, carcasses	49	60	50
Veals, carcasses	1,442	1,414	2,492
Lambs, carcasses	11,701	12,505	10,003
Mutton, carcasses	261	198	354
Pork, lbs.	483,970	495,849	386,128
Local slaughters:			
Cattle	962	1,149	1,628
Calves	2,684	3,432	4,119
Hogs	10,468	10,550	11,238
Sheep	3,617	2,451	4,286

Live Stock Markets

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., April 19, 1928.

CATTLE—Compared with week ago, big weight fed steers 50@75c lower; good to choice long yearlings and medium weights, steady to 25c higher; lower grades and light yearlings, steady to 25c lower; very uneven market, demand centering chiefly on well-finished light and medium weight steers and yearlings; very draggy on heavies, recent premium for weight having disappeared. She stock and bulls uneven, but mostly steady. Vealers $1.50 @2.00 lower. Receipts larger than week earlier. Emphatic demand for yearlings and light steers more or less a seasonal development. Best heavy steers, $14.65; long yearlings, $14.60; light yearling heifers, $13.75; most fed steers and yearlings, $12.00@14.00; fat cows, $8.25@10.25; cutters, $6.50@7.50; sausage bulls, $8.50@9.00. Active demand all week for lower grades all classes. Light vealers closed at $10.50 @11.00.

HOGS—Compared with a week ago better grade hogs are $1.10@1.35 higher; packing sows, 75c to $1.00 higher; pigs, $1.50@1.75 higher. Continued light receipts, the sharp advance in fresh pork prices and improved provision trade principal factors responsible for the advance. Percentage of light lights and pigs in receipts decidedly lighter than recently. Tendency to liquidate half fat hogs less pronounced. Prices highest since early November at close of week. Today's top, $10.15 in comparison with $9.05 a week ago and $8.15 at season's low time. On today's session the bulk of better grade hogs scaling 160 to 350 lbs. bulked within the relatively narrow spread of $9.50@10.10; packing sows, $8.40@8.75; pigs, $8.50@9.00.

SHEEP—Under light supplies fat lambs advanced 15 to 35c, inbetween grades and heavier weights showing the most upturn. Woolskins are gradually decreasing in numbers and deterioration in quality is accompanying the approaching cleanup of the Colorado supply. The quality of the clipped lamb run held up fairly well except for a sprinkling of grassy kinds which were included in the week's receipts. The advance carried the top on clipped lambs to $16.00 for the first time since May 12, 1927, that figure comparing with $17.75 for less desirable woolskins. Sheep continued in very light supply with values strong, spots showing around 25c advance for the week. Only a few native springers arrived, and with the curtailment of the Greek Easter demand, $4.00@5.00 lower prices at $16.00@18.00 were the rule.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., April 19, 1928.

CATTLE — Although receipts of cattle have been moderate, there has been a prevailing weaker undertone to the fed steer trade. Better grades are closing 25@50c lower, with spots off more against a week ago. Low priced offerings selling at $12.00 and below, and light weight yearlings are steady to 25c lower. Slaughter cows and bulls finished the week at strong to 25c higher rates, and vealers and calves are weak to 50c lower. Heavy Colorado steers topped the week at $14.25.

HOGS—An extremely broad shipping demand carried hog prices 70@95c higher to new high levels since last November. Choice 200 to 210 lb. weights reached $9.70 at the close. Packing sows are 50@60c higher.

SHEEP—Prices on wooled lambs closed at steady levels, while clippers and spring lambs advanced 15@25c over a week ago. Colorado woolskins sold up to $17.00. California and Arizona springers reached $18.40 and $18.50 respectively, and best shorn arrivals cashed at $14.65. Mature classes were scarce at steady prices.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., April 19, 1928.

CATTLE—Fed steers and yearlings worked sharply lower early in the week, but later recovered part of the early decline, closing the week mostly 25@50c lower, choice weighty steers showing the full decline. Yearlings and choice light heifers closed 15@25c lower. Other she stock fully steady. Bulls ruled strong and veals advanced 50c@$1.00. Best weighty steers averaging 1,314 lb. and 974 lb. yearlings earned $13.70, with a part load of medium weights at $13.75. Several loads of light heifers earned $12.50.

HOGS—Moderate receipts here and elsewhere, coupled with increased shipping inquiry and favorable advices from outside market centers, have proved bullish factors in the hog situation. The general trend to values has been upward, with comparisons Thursday, with Thursday, uncovering a net advance of 75@85c. Thursday's top reached $9.45 on choice 215 lb. averages.

SHEEP—Prices for fat lambs have shown only mild fluctuation, with a little change in the way of strength. Prices quoted from a week ago strong to 25c higher, while other classes are firm. Fed wooled lamb, top $17.10.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Apr. 19, 1928.

CATTLE—Compared with one week

ago, steers sold steady to 25c lower; mixed yearlings, heifers and all cutters, steady; cows, strong; medium bulls, 25c higher; good and choice vealers, 25@50c lower.

HOGS—Curtailed receipts, with vigorous shipping demand, boosted prices $1.00 and more, and a $10.15 top was established today, the highest since November 7. Receipts 15 per cent lighter and shipments over 30 per cent larger than last week, consequently few hogs went to packers.

SHEEP—Smallest receipts of the current season and little change in the market. No wooled lambs coming.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

South St. Paul, Minn., April 18, 1928.

CATTLE—Fat steers and yearlings show discounts of mostly 50@75c compared with a week ago; bulk sales, $11.25@12.25, with a limited showing at $12.75@13.50. She stock has been less severly discriminated against, with most cows cashing at $7.00@9.00; bulk heifers, $8.50@10.25. Cutters and low cutter cows are selling mostly at $5.50 @6.75. The bull market is 25c higher for the week; bulk medium grades, $8.00@8.50; best heavies, $8.75. Vealers are 50c lower for the week; bulk today, $12.00.

HOGS—Hogs are 50c or more higher than last Wednesday; bulk 170 to 225 lb. averages, $9.10@9.20; other medium and heavy butchers, $8.90@9.00; a few $8.75 to $8.85. Underweights are cashing largely at $8.00@8.75; packing sows, $7.50@7.75; bulk pigs at the close today, $7.75.

SHEEP—Fat sheep and lambs are on a strong basis. Best wooled lambs, $17.00; best fall shorn clippers, $15.50; other more recently shorn lambs, $15.00 @15.25. Desirable fat wooled ewes are selling from $9.50@10.25, or better.

ST. JOSEPH.

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, April 19, 1928.

CATTLE—Good and choice beef steers ruled mostly 50c lower, with spots 50@75c off. Yearlings and lower grade steers were steady to 25c lower. Better grades she stock were steady to 25c off, and lower grades mostly 25c up. Bulls, strong to 25c higher. Veals, unchanged. Choice weighty bullocks topped at $13.75. Veals topped at $12.50.

HOGS—Swine values soared in response to curtailed supplies and generally urgent demands. Fresh 75@85c advances lifted quotations to highest levels since early November. Choice 220-225 lb. butchers topped at $9.60.

SHEEP—Fat lambs recovered recent losses and matured offerings returned to the season's high levels, with a $17.00 top. Clipped lambs sold largely at $14.35@14.50. Springers were scarce and topped at $18.50. Aged stock ruled firm. Best wooled fat ewes brought $10.00.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., April 18, 1928.

CATTLE—Receipts for the week ran normal, about 10,000 head arriving the first half of the week. Receipts in the fed steer and yearling division were exceptionally heavy. Steers and yearlings showed a 25c decline, while other classes held to a steady basis. The best sale this week was $13.75. Bulk of steers, $11.50@13.00; bulk of heifers, $10.00@11.50, with choice heifers up to $12.75. Cows rule strong, with choice selling at $11.50 and the bulk of the better class at $10.00 and over. Canners and cutters, steady at $5.00@6.50; veals, steady $7.50@12.50.

HOGS—With 33,000 hogs for the week the market showed the strongest advances for the year. Light butchers went to $9.10, with the bulk of light and medium butchers selling at $8.90@9.10; heavy butchers, $8.75@8.90; extreme heavys, down to $8.50; sows, $7.75@8.00; stags, $6.75@7.10.

SHEEP—Receipts light, best lambs $17.00; bulk, $16.00@16.60; best ewes, $10.25.

LIVESTOCK AT 67 MARKETS.

Receipts and disposition of livestock at 67 leading markets during March, 1928, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Receipts.	Local slgter.	Total shipmts.
CATTLE.			
Total	965,764	580,601	382.393
March av., 5 yrs., 1923-27	1,161,118	694,654	451,470
CALVES.			
Total	499,397	359,293	140,098
March av., 5 yrs., 1923-27	533,485	401,590	133,840
HOGS.			
Total	4,638,789	2,891,662	1,760,009
March av., 5 yrs., 1923-27	4,124,388	2,605,038	1,518,139
SHEEP AND LAMBS.			
Total	1,520,335	814.296	704.831
March av., 5 yrs., 1923-27	1,510,754	840,815	676,797

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following renters for the week ended April 14, 1928:

	Week ending Apr. 14.	Prev. week.	Cor. week, 1927.
CATTLE.			
Chicago	21,581	19,200	24,848
Kansas City	16,444	17,047	22,245
Omaha	16,719	12,960	18,819
East St. Louis	7,391	8,948	12,122
St. Joseph	6,536	6,790	8,125
Sioux City	7,733	6,687	8,692
Wichita	1,817	2,184	....
Fort Worth	4,350	4,190	7,450
Philadelphia	1,520	1,276	1,855
Indianapolis	1,531	1,332	4,078
Boston	962	1,149	1,628
N. Y. and Jersey City	8,518	7,884	10,137
Oklahoma City	3,894	4,386	4,384
Cincinnati	2,460	2,656	....
Denver	2,755	2,733	....
Total	104,211	99,420	125,336
HOGS.			
Chicago	80,300	104,000	81,600
Kansas City	20.950	36,485	24,053
Omaha	33,971	38,357	25,465
East St. Louis	26,637	36,907	30,711
St. Joseph	16,409	15,104	13,944
Sioux City	22,016	37,314	23,061
Wichita	13,854	16,487	....
Fort Worth	10,048	10,141	10,279
Philadelphia	17,972	18,055	12,698
Indianapolis	13,444	18,186	22,776
Boston	10,468	10,550	11,238
N. Y. and Jersey City	52,436	57,391	45,209
Oklahoma City	10,696	10,268	4,152
Cincinnati	20,586	21,865	....
Denver	8,545	9,822	....
Total	358,332	440,932	315,322
SHEEP.			
Chicago	35,400	50,356	39,090
Kansas City	23,223	21,776	19,669
Omaha	28,782	38,829	32,144
East St. Louis	4,400	3,000	9,030
St. Joseph	21,814	25,847	21,174
Sioux City	4,500	7,497	5,415
Wichita	1,022	1,272	....
Fort Worth	2,119	2,509	8,095
Philadelphia	3,767	4,120	4,787
Indianapolis	346	642	699
Boston	3,617	2,451	4.286
N. Y. and Jersey City	39,782	39,001	40,034
Oklahoma City	58	307	91
Cincinnati	324	654	....
Denver	4,781	4,471	....
Total	173,935	202,732	184,757

There are two principal methods of dressing sheep. What are they, and what are their differences? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending Apr. 12, 1928, with comparisons:

BUTCHER STEERS.
1,000-1,200 lbs.

	Week ended Apr. 12.	Prev. week.	Same week, 1927.
Toronto	$10.75	$10.75	$ 9.50
Montreal	10.50	10.50	8.75
Winnipeg	10.00	9.75	8.50
Calgary	9.50	10.00	9.00
Edmonton	9.50	9.50	8.50
Pr. Albert	....	9.75	7.00
Moose Jaw	9.50	9.00	7.00

VEAL CALVES.

Toronto	$16.00	$16.25	$14.00
Montreal	9.50	9.50	7.25
Winnipeg	15.00	15.00	11.00
Calgary	13.00	12.50	10.50
Edmonton	14.00	14.00	12.00
Pr. Albert	9.00	10.00	6.00
Moose Jaw	14.00	13.00	10.00

SELECT BACON HOGS.

Toronto	$10.15	$10.15	$12.50
Montreal	10.10	10.25	12.70
Winnipeg	9.75	9.25	11.27
Calgary	9.25	8.85	11.82
Edmonton	9.25	8.85	11.55
Pr. Albert	9.75	9.25	10.72
Moose Jaw	9.65	9.00	11.27

GOOD LAMBS.

Toronto	$15.50	$15.50	$14.00
Montreal	9.00	12.00	11.00
Winnipeg	14.00	14.00	12.00
Calgary	12.50	12.50	11.75
Edmonton	13.00	....	12.50
Pr. Albert	....	....	10.00
Moose Jaw	....	12.50	9.00

RECEIPTS AT CENTERS.

SATURDAY, APRIL 14, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	200	3,000	6,000
Kansas City	250	750	1,500
Omaha	100	2,500	900
St. Louis	100	1,000	1,800
St. Joseph	100	2,500	750
Sioux City	100	3,000	300
St. Paul	150	500	....
Oklahoma City	1,000	300	....
Fort Worth	300	500	....
Milwaukee	....	100	....
Denver	165	325	4,500
Louisville	100	500	....
Wichita	500	1,000	....
Indianapolis	100	2,500	100
Pittsburgh	100	500	500
Cincinnati	200	1,500	100
Buffalo	100	500	100
Cleveland	100	500	100
Nashville	100	300	....
Toronto	200	500	100

MONDAY, APRIL 16, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	18,000	30,000	21,000
Kansas City	14,000	9,000	9,000
Omaha	9,000	11,000	6,500
St. Louis	2,400	13,000	1,800
St. Joseph	4,200	3,500	7,000
Sioux City	4,000	10,000	700
St. Paul	4,400	9,500	1,000
Oklahoma City	500	1,800	....
Fort Worth	4,000	1,500	2,500
Milwaukee	100	400	100
Denver	2,700	1,300	1,400
Louisville	2,200	1,500	....
Wichita	3,200	3,500	300
Indianapolis	1,000	4,000	100
Pittsburgh	1,000	3,600	3,000
Cincinnati	1,200	4,500	200
Buffalo	1,600	10,300	6,000
Cleveland	700	4,100	2,300
Nashville	800	900	....
Toronto	3,000	600	100

TUESDAY, APRIL 17, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	8,000	22,000	8,000
Kansas City	9,500	8,000	9,000
Omaha	7,000	15,500	8,000
St. Louis	4,000	14,500	1,000
St. Joseph	1,800	4,500	6,000
Sioux City	2,500	9,500	800
St. Paul	2,200	7,000	200
Oklahoma City	1,800	1,800	....
Fort Worth	1,700	2,000	1,000
Milwaukee	800	2,500	200
Denver	400	1,600	2,700
Louisville	100	1,100	....
Wichita	200	3,600	400
Indianapolis	1,000	6,000	100
Pittsburgh	100	800	400
Cincinnati	300	2,800	100
Buffalo	100	600	500
Cleveland	200	1,600	400
Nashville	100	700	....
Toronto	200	900	200

WEDNESDAY, APRIL 18, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	22,000	10,000
Kansas City	3,000	8,000	8,000
Omaha	5,500	12,500	10,000
St. Louis	2,500	12,500	1,500
St. Joseph	1,500	6,000	5,000
Sioux City	2,500	11,000	700
St. Paul	3,000	13,000	800
Oklahoma City	700	1,800	....
Fort Worth	1,800	1,800	3,300
Milwaukee	400	1,800	100
Denver	1,200	1,600	3,100
Louisville	200	1,100	....
Wichita	700	2,900	500
Indianapolis	800	6,000	100
Pittsburgh	100	1,300	1,300
Cincinnati	1,000	3,500	100
Buffalo	100	2,200	200
Cleveland	200	2,500	1,000
Nashville	100	700	....
Toronto	700	800	300

THURSDAY, APRIL 19, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	27,000	8,000
Kansas City	1,000	4,000	6,000
Omaha	2,800	9,500	8,000
St. Louis	1,500	11,500	400
St. Joseph	1,000	2,500	4,000
Sioux City	1,900	7,000	400
St. Paul	1,800	7,500	200
Oklahoma City	400	1,300	....
Fort Worth	1,500	1,800	2,500
Milwaukee	500	2,500	100
Denver	800	1,700	4,000
Louisville	100	900	....
Wichita	1,000	2,200	500
Indianapolis	600	5,000	100
Pittsburgh	100	1,100	400
Cincinnati	800	2,700	300
Buffalo	100	600	800
Cleveland	200	2,300	1,200
Nashville	100	600	....
Toronto	800	300	100

FRIDAY, APRIL 20, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	2,000	20,000	5,000
Kansas City	200	2,500	3,000
Omaha	1,100	8,000	5,000
St. Louis	600	9,500	1,500
St. Joseph	500	2,500	5,000
Sioux City	2,000	8,000	200
St. Paul	1,300	7,000	100
Oklahoma City	600	1,600	....
Fort Worth	2,200	1,500	2,000
Milwaukee	200	600	1,000
Denver	200	400	7,600
Wichita	500	1,600	200
Indianapolis	500	5,000	100
Pittsburgh	....	2,000	1,000
Cincinnati	400	3,000	100
Buffalo	100	3,700	2,100
Cleveland	200	1,400	1,000

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, April 19, 1928, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy wt. (250-350 lbs.) med-ch.	$9.40@10.00	$9.40@10.05	$8.75@ 9.30	$8.60@ 9.50	$9.00@ 9.35
Med. wt. (200-250 lbs.) med-ch.	9.70@10.15	9.85@10.15	9.00@ 9.45	8.90@ 9.70	9.15@ 9.50
Lt. wt. (160-200 lbs.) com-ch.	9.50@10.15	9.65@10.15	8.75@ 9.45	9.10@ 9.70	9.00@ 9.50
Lt. lt. (130-160 lbs.) com-ch.	8.50@10.00	8.25@ 9.85	8.00@ 9.35	8.25@ 9.35	8.00@ 9.25
Packing sows, smooth and rough.	8.25@ 9.00	7.90@ 8.50	7.75@ 8.50	7.00@ 8.25	7.50@ 8.25
Sltr. pigs (130 lbs down), med-ch.	8.00@ 9.25	7.00@ 9.00	....	7.25@ 8.25	7.75@ 8.00
Av. cost and wt., Wed. (pigs excl.)	9.50-231 lb.	9.56-201 lb.	8.72-261 lb.	8.95-226 lb.	8.93-214 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	12.90@14.60	....	13.00@14.25	13.00@14.25	....
STEERS (1,300-1,500 LBS.):					
Choice	14.00@14.60	14.00@14.50	13.35@14.00	13.25@14.00	13.00@13.75
Good	12.90@14.00	13.00@14.00	12.50@13.35	12.60@13.25	11.85@13.00
STEERS (1,100-1,300 LBS.):					
Choice	14.00@14.50	14.00@14.50	13.15@14.00	13.25@14.00	12.85@13.75
Good	12.90@14.00	12.75@14.00	12.50@13.25	12.25@13.25	11.75@12.85
STEERS (950-1,100 LBS.):					
Choice	14.00@14.75	13.75@14.25	13.00@14.00	13.00@14.00	12.75@13.50
Good	12.90@14.00	12.50@13.75	12.15@13.00	12.25@13.25	11.65@12.85
STEERS (800 LBS UP):					
Medium	11.10@12.75	10.75@13.00	10.50@12.50	10.50@12.60	10.15@11.85
Common	9.25@11.10	9.00@10.75	8.25@10.50	8.25@11.00	7.75@10.15
STEERS (FED CALVES AND YEARLINGS 750-950 LBS.):					
Choice	13.75@14.50	13.25@14.00	12.75@13.75	13.00@13.75	12.50@13.35
Good	12.25@13.75	12.25@13.25	11.75@12.75	11.75@13.00	11.40@12.50
HEIFERS (850 LBS. DOWN):					
Choice	13.00@13.75	12.75@13.50	11.75@12.75	12.00@13.00	11.50@12.75
Good	12.00@12.85	12.00@12.75	11.00@11.75	10.75@12.25	10.50@11.50
Common-med.	8.50@12.00	9.00@12.00	8.00@11.00	7.50@10.75	7.50@10.50
HEIFERS (850 LBS. UP):					
Choice	11.25@13.50	11.25@12.75	11.00@12.50	11.00@12.50	10.25@12.25
Good	10.25@13.00	10.50@12.00	10.00@11.75	10.00@11.75	9.40@11.25
Medium	9.25@12.00	9.00@10.50	8.00@10.50	7.75@10.25	8.25@10.40
COWS:					
Choice	10.25@11.50	10.50@11.25	10.25@11.25	10.00@11.00	9.50@10.50
Good	8.75@10.25	9.75@10.50	9.00@10.25	8.75@10.00	8.50@ 9.50
Common-med.	7.75@ 8.75	8.00@ 9.75	7.50@ 9.00	7.00@ 8.75	7.00@ 8.50
Low cutter and cutter	6.25@ 7.75	5.25@ 8.00	5.75@ 7.50	5.00@ 7.00	5.50@ 7.00
BULLS (YEARLINGS EXC.):					
Beef Good-ch.	9.00@10.50	9.00@10.75	8.40@ 9.50	8.50@ 9.25	8.25@ 9.75
Cutter-med.	7.50@ 9.10	7.00@ 9.15	7.00@ 8.40	6.25@ 8.50	6.50@ 8.50
CALVES (500 LBS. DOWN):					
Medium-ch.	9.00@11.00	8.00@11.50	9.00@11.50	8.00@12.00	8.00@10.50
Cull-common	7.00@ 9.00	5.50@ 8.00	6.50@ 9.00	6.00@ 8.00	6.00@ 8.00
VEALERS (MILK-FED):					
Good-ch.	10.50@14.50	13.75 only	11.00@12.50	9.00@13.00	10.00@11.50
Medium	10.00@10.50	10.25@13.75	8.50@11.00	7.00@ 9.00	8.50@10.00
Cull-common	8.00@10.00	5.50@10.25	6.00@ 8.50	6.00@ 7.00	6.50@ 8.50
Slaughter Sheep and Lambs:					
Lambs (84 lbs. down) good-ch.	17.00@17.90	14.00@15.25	16.25@17.10	16.00@17.00	16.00@17.25
Lambs (92 lbs. down) medium	16.00@17.00	13.00@14.00	15.50@16.85	15.00@16.00	14.75@16.00
Lambs (all weights) cull-common	13.75@15.75	10.50@13.00	13.50@15.25	11.50@15.00	11.50@14.75
Yearling wethers (110 lbs. down) medium-choice	13.75@15.90	11.00@13.25	11.50@14.75	11.50@14.75	11.50@14.50
Ewes (120 lbs. down) med-ch.	9.75@11.40	6.50@ 9.00	7.75@10.00	7.50@10.00	8.25@10.50
Ewes (120-150 lbs.) medium-ch.	9.00@11.40	6.00@ 8.75	7.50@ 9.75	7.25@ 9.75	8.00@10.25
Ewes (all weights) cull-common	3.75@ 9.75	2.00@ 6.50	3.00@ 7.75	3.25@ 7.50	3.00@ 8.25

RECEIPTS AT CHIEF CENTERS.

Combined receipts of cattle, hogs and sheep at the principal markets of the country for the week ending Apr. 14, and comparative periods follow:

At 20 markets:

	Cattle.	Hogs.	Sheep.
Week ending Apr. 14	180,000	519,000	239,000
Week ago	172,000	623,000	291,000
1927	209,000	486,000	241,000
1926	223,000	573,000	254,000
1925	242,000	591,000	267,000
1924	229,000	698,000	212,000

At 11 markets:

	Hogs.
Week ending April 14	438,000
Previous week	529,000
1927	405,000
1926	504,000
1925	525,000
1924	615,000

At 7 markets:

	*Cattle.	Hogs.	Sheep.
Week ending Apr. 14	133,000	364,000	162,000
Previous week	122,000	442,000	204,000
1927	153,000	340,000	159,000
1926	168,000	415,000	181,000
1925	179,000	441,000	189,000
1924	180,000	491,000	165,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ended Saturday, Apr. 14, 1928, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,514	6,471	4,100	14,246
Swift & Co.	5,176	4,741	5,100	12,636
Morris & Co.	2,685	719	7,800	1,965
Wilson & Co.	4,657	2,775	7,300	6,558
Anglo-Amer. Prov. Co.	1,218	....	1,400	....
G. H. Hammond Co.	1,854	....	2,100	....
Libby, McNeill & Libby	477	....	....	....

Brennan Packing Co., 6,000 hogs; Miller & Hart, 3,600 hogs; Independent Packing Co., 1,200 hogs; Boyd, Lunham & Co., 1,400 hogs; Western Packing & Provision Co., 9,100 hogs; Roberts & Oake, 4,600 hogs; Agar Packing Co., 4,200 hogs; others, 22,400 hogs.

Totals: Cattle, 21,581; calves, 14,706; hogs, 80,300; sheep, 35,400.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,648	838	3,156	4,043
Cudahy Pkg. Co.	2,187	482	2,245	5,871
Fowler Pkg. Co.	564	....	....	....
Morris & Co.	1,702	579	1,249	3,809
Swift & Co.	3,155	676	9,710	6,233
Wilson & Co.	3,321	484	3,179	3,251
Jos. Baum	408	....	....	....
Local butchers	368	32	1,411	16
Total	13,353	3,091	20,950	23,223

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,594	9,952	8,462
Cudahy Pkg. Co.	3,605	8,612	7,649
Dold Pkg. Co.	1,355	6,919	....
Morris & Co.	1,769	3,545	3,886
Swift & Co.	4,336	7,192	11,869
Eagle Pkg. Co.	26	....	....
Hoffman Bros.	60	....	....
Mayerowich & Vail	26	....	....
Omaha Pkg. Co.	40	....	....
J. Rife Pkg. Co.	20	....	....
J. Roth & Sons	113	....	....
So. Omaha Pkg. Co.	75	....	....
Lincoln Pkg. Co.	266	....	....
John Morrell & Co.	67	....	....
Nagle Pkg. Co.	250	....	....
T. M. Sinclair & Co.	271	....	....
Wilson Pkg. Co.	286	....	....
Other buyers	....	13,202	....
Total	17,169	49,422	31,866

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	909	846	2,093	642
Swift & Co.	1,803	1,437	5,342	1,357
Morris & Co.	1,164	312	1,451	512
East Side Pkg. Co.	1,115	17	3,215	....
All others	2,400	1,304	14,536	1,889
Total	7,391	3,916	26,637	4,400

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,539	618	8,196	15,567
Armour & Co.	1,502	368	5,602	4,212
Morris & Co.	1,129	282	2,384	2,035
Others	3,007	15	6,272	3,924
Total	8,117	1,283	22,454	25,738

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,619	171	8,140	1,465
Armour & Co.	2,615	150	6,575	912
Swift & Co.	1,826	171	5,081	1,646
Smith Bros.	42	16	....	....
Local butchers	109	25	....	....
Order buyers	2,125	76	16,973	....
Total	9,336	609	36,769	4,023

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,267	496	5,038	35
Wilson & Co.	1,256	754	5,061	23
Others	121	....	597	....
Total	2,644	1,250	10,696	58

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,055	500	8,841	1,006
Dold Pkg. Co.	516	29	5,013	16
Wichita Dr. Beef Co.	20	....	....	....
Dunn-Ostertag	94	....	....	....
Keefe-LeStourgeon	132	....	....	....
Total	1,817	529	13,854	1,016

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,795	36	3,065	10,476
Armour & Co.	1,062	286	2,527	15,950
Blayney-Murphy	617	67	1,617	....
Miscellaneous	239	80	765	2,373
Total	3,713	469	7,974	28,799

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,308	3,804	11,891	587
Cudahy Pkg. Co.	263	1,547	....	....
Hertz Bros.	188	31	78	....
Swift & Co.	4,559	5,961	18,748	1,167
United Pkg. Co.	1,428	180	....	....
Others	585	6	12,780	....
Total	10,331	11,529	43,497	1,754

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	867	2,865	16,735	303
Kingan & Co.	1,643	860	10,706	76
Indianapolis Abt. Co.	1,470	532	151	....
Armour & Co.	268	40	1,032	....
Bell Pkg. Co.	87	....	688	....
Brown Bros.	77	18	....	....
Hilgemeier Bros.	....	....	1,232	....
Schussler Pkg. Co.	21	13	448	....
Riverview Pkg. Co.	8	....	238	....
Meier Pkg. Co.	89	22	261	....
Indiana Prov. Co.	66	18	282	32
Art Wabnitz	8	40	....	10
Maas-Hartman & Co.	32	19	....	....
Hoosier Abt. Co.	27	....	....	....
Miscellaneous	240	76	869	28
Total	4,903	4,503	32,642	449

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
C. A. Freund	82	30	197	....
S. W. Gall	....	8	....	91
J. Hilberg & Son	135	7	....	....
Gus. Juengling	117	135	....	25
E. Kahns' Sons Co.	471	346	5,086	44
Kroger Gro. & B. Co.	255	179	3,587	....
Lohrey Pkg. Co.	2	....	276	....
H. H. Meyer P. Co.	....	....	3,453	....
W. G. Rehn & Son	110	34	....	....
A. Sander Pkg. Co.	6	....	2,145	....
J. Schlachater & Son	199	203	....	94
J. & F. Schroth Co.	7	....	3,351	....
Vogel & Son	15	....	523	....
Total	1,399	944	18,618	254

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,167	7,717	8,142	98
U. D. B. Co., N. Y.	68	....	....	....
The Layton Co.	....	....	559	....
R. Gumz & Co.	121	1	95	....
Armour & Co., Milw.	544	3,779	....	....
Armour & Co., Chgo.	66	....	....	....
N.Y.B.D.M.Co., N.Y.	18	....	....	....
Butchers	268	298	114	59
Traders	214	100	3	1
Total	2,466	11,895	8,913	158

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended April 14, 1928, with comparisons:

CATTLE.

	Week ending Apr. 14.	Prev. week.	Cor. week. 1927.
Chicago	21,581	19,200	24,848
Kansas City	13,353	13,623	18,618
Omaha	17,169	14,805	20,563
St. Louis	7,390	8,944	12,122
St. Joseph	8,117	7,335	8,212
Sioux City	9,336	8,213	9,713
Oklahoma City	2,644	3,566	3,760
Indianapolis	4,903	4,189	6,050
Cincinnati	1,399	1,584	2,327
Milwaukee	2,466	2,356	3,374
Wichita	1,817	1,679	1,430
Denver	3,713	3,054	1,949
St. Paul	10,331	9,334	9,101
Total	104,220	97,882	122,067

HOGS.

	Week ending Apr. 14.	Prev. week.	Cor. week. 1927.
Chicago	80,300	104,000	81,600
Kansas City	20,950	36,485	24,053
Omaha	49,422	59,780	39,249
St. Louis	26,637	36,907	30,911
St. Joseph	22,454	25,313	17,231
Sioux City	36,769	50,431	29,382
Oklahoma City	10,696	10,268	4,152
Indianapolis	32,642	35,216	24,655
Cincinnati	18,618	22,598	12,492
Milwaukee	8,913	10,806	9,663
Wichita	13,854	17,870	14,398
Denver	7,974	10,143	6,600
St. Paul	43,497	42,845	44,404
Total	372,726	462,662	338,790

SHEEP.

	Week ending Apr. 14.	Prev. week.	Cor. week. 1927.
Chicago	35,400	50,356	39,090
Kansas City	23,223	21,776	19,669
Omaha	31,866	41,170	32,114
St. Louis	4,400	3,000	10,030
St. Joseph	25,738	35,477	21,185
Sioux City	4,023	6,475	5,835
Oklahoma City	58	307	91
Indianapolis	449	1,121	1,532
Cincinnati	254	804	958
Milwaukee	158	274	215
Wichita	1,016	1,272	804
Denver	28,799	27,383	4,992
St. Paul	1,754	1,931	2,484
Total	157,138	191,346	139,089

CHICAGO LIVESTOCK.

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Apr. 9	12,089	1,239	21,729	13,365
Tues., Apr. 10	8,642	4,352	22,097	10,863
Wed., Apr. 11	10,251	3,447	19,468	8,620
Thur., Apr. 12	7,227	7,387	26,608	7,157
Fri., Apr. 13	2,076	1,427	16,366	4,605
Sat., Apr. 14	200	100	3,000	6,000
Totals this wk.	40,485	17,952	109,268	50,610
Prev. week	37,140	22,259	139,882	67,540
Year ago	49,125	18,775	107,757	51,236
Two years ago	51,741	16,245	117,716	71,179

Years receipts to Apr. 14, with comparative totals:

	1928.	1927.
Cattle	666,041	814,341
Calves	242,449	215,361
Hogs	3,293,427	2,337,058
Sheep	1,013,512	1,126,428

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Apr. 9	3,316	....	9,302	4,461
Tues., Apr. 10	2,223	2	5,793	2,747
Wed., Apr. 11	3,063	22	3,022	2,353
Thur., Apr. 12	2,077	....	4,958	2,187
Fri., Apr. 13	602	....	9,675	2,075
Sat., Apr. 14	100	....	1,500	1,000
Totals this wk.	11,381	24	34,250	14,823
Previous week	9,080	378	44,084	11,509
Year ago	13,411	769	28,464	7,623
Two years ago	16,560	1,037	31,443	22,376

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week end. Apr. 14	$13.20	$ 8.80	$ 9.20	$16.65
Previous week	13.25	8.30	9.00	16.35
1927	11.35	10.95	9.65	15.80
1926	9.50	12.10	8.25	12.80
1925	10.40	12.80	7.50	13.40
1924	10.30	7.45	10.25	16.00
1923	9.05	8.10	7.65	13.15
Avg. 1923-1927	$10.10	$10.15	$ 8.55	$14.25

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards.

	Cattle.	Hogs.	Sheep.
*Week ending April 14	29,100	75,000	35,800
Previous week	28,060	95,792	56,031
1927	35,714	79,293	43,613
1926	35,181	86,273	48,794
1925	36,478	82,598	54,287
1924	36,763	114,682	38,086

*Saturday, Apr. 14, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weight and top and average prices of hogs, with comparisons:

	No. received.	Average Wgt. lbs.	Prices Top.	Prices Avg.
*Week ending Apr. 14	109,300	234	$ 9.20	$ 8.80
Previous week	139,882	235	8.85	8.30
1927	107,757	241	11.65	10.95
1926	117,716	248	13.90	12.10
1925	126,165	234	13.10	12.80
1924	147,445	234	7.70	7.45
1923	161,072	237	8.65	8.10
Avg. 1923-1927	132,000	239	$11.00	$10.80

*Receipts and average weight for week ending Apr. 14, estimated.

HOG SLAUGHTERINGS.

Chicago packers' hog slaughterings for the week ending Apr. 14, 1928:

Armour & Co.	4,100
Anglo American	1,400
Swift & Co.	5,100
Hammond Co.	2,100
Morris & Co.	7,800
Wilson & Co.	7,300
Boyd-Lunham	1,400
Western Packing Co.	9,100
Roberts & Oake	4,600
Miller & Hart	3,600
Independent Packing Co.	1,200
Brennan Packing Co.	6,000
Agar Packing Co.	4,200
Others	22,400
Total	80,300
Previous week	104,000
Year ago	81,600
1926	89,800
1925	89,800

(For Chicago livestock prices see page 42.)

Ice and Refrigeration

ICE NOTES.

The Arrington Cold Storage Co., Arrington, Va., has been chartered by L. L. Lea and John W. Wheeler.

The erection of an ice and cold storage plant is being planned by the W. B. Miller Lumber Co., Wallacoochee Ga.

Plans are being prepared by the Arkansas Cold Storage Co., Little Rock, Ark., for a three-story cold storage plant. The cost will be in the neighborhood of $100,000.

A contract has been let by the Southern Ice & Utilities Co. for the erection of an ice and cold storage plant at Gurdon, Ark.

A cold storage plant is being built by the Oklahoma Gas & Electric Co. at Durant, Okla. It is expected that the building will be ready for occupancy by the beginning of the summer season.

An addition is being built to the plant of the Concordia Ice & Cold Storage Co., Delphos, Kan.

Considerable damage was done by fire recently to the plant of the Sidney Ice & Storage Co., Sidney, Neb.

The cold storage plant being built by the Carey Ice Co., at Havens, Kan., is very nearly completed and will be placed in operation in the very near future.

A large cold storage plant will be erected in Catskill, N. Y., by the Catskill Ice & Storage Co.

The Tallulah Ice & Cold Storage Co., Tallulah, La., has been incorporated with a capital stock of $85,000. The incorporators are J. L. Blackwell, George Williamson and J. K. Kirsch.

The Southwest Utility Ice Co., Tulsa, Okla., is negotiating for the purchase of five Oklahoma City ice manufacturing and cold storage plants representing a combined valuation of $1,500,000.

The Union Ice Co., Los Angeles, Calif., has acquired an interest in the business of the Tujunga Ice & Cold Storage Co., Tujunga, Calif.

A. V. Johnson has sold the Hamlin cold storage building to G. R. Barnes of the Barnes Provision Co., Alliance, O.

Sale of the Fairbury Ice & Cold Storage Co., Fairbury, Neb., has been made to the General Ice Corp., Colorado Springs, Colo.

L. Tobias & Sons have acquired a building in Chipley, Fla., in which a cold storage plant will be installed.

A cold storage plant to cost in the neighborhood of $2,000,000 will be erected in New Westminster, B. C., by the Fraser River Elevator Co.

It has been decided to rebuild on a larger scale the cold storage plant of the King Beverage Co., Yucaipa, Calif., which burned recently.

T. B. Hughes is making plans to build an ice and cold storage plant in Hammond, La.

An ice and cold storage plant will be built in Burlington, N. C., by J. L. Dorning and others of Raleigh, N. C.

The E. W. J. Hearty Co., Medford, Ore., will increase the capacity of its cold storage plant.

A cold storage plant to be built in Astoria, Ore., is being planned by the Barbey Packing Co.

Bids have been asked on general contract by the Pennsylvania Railroad Co., Philadelphia, Pa., for a new cold storage and refrigerating plant to cost in excess of $150,000.

Extensive improvements are planned to the plant of the Hygenic Ice & Cold Storage Co., Pulaski, Va., purchased recently by the Jervain Corp. of New York City.

COOLING THE MEAT MARKET.

The economy, convenience and merchandising possibilities in electric refrigeration are being appreciated more and more by retail meat dealers, and accordingly more and more of them are turning to this means of cooling their markets.

The York Ice Machinery Corporation, York, Pa., manufacturers of refrigerating and ice making machines, list the following retailers who have installed York equipment recently:

Snodgrass Food Co., Boulder, Colo., a ½-ton, self-contained refrigerating machine.

C. E. Carlson, Chicago, Ill., one 2-ton, vertical, single-acting, belt driven, enclosed refrigerating machine and high pressure side complete.

First National Stores, 1463 Washington St., Boston, Mass., one 4-ton, self-contained refrigerating machine.

Dresel & Young, Louisville, Ky., one 2-ton, self-contained refrigerating machine.

The Provision Co., Montevideo, Minn., one 4-ton, self-contained refrigerating machine.

Alvin O. Hellickson, St. Paul, Minn., a 1-ton, self-contained refrigerating machine.

V. V. Gordhammer, Warren, Minn., a 2-ton, self-contained refrigerating machine.

Peoples Quality Meat Co., Detroit, Mich., one 4-ton, self-contained refrigerating machine.

First National Stores, Blue Hill Ave., Dorchester, Mass., one 4-ton, self-contained refrigerating machine.

Julius E. Rams, Inc., Lee, Mass., one 4-ton, self-contained refrigerating machine.

First National Stores, Haines Square, Medford, Mass., one 4-ton, self-contained refrigerating machine.

First National Stores, Melrose, Mass., one 4-ton, self-contained refrigerating machine.

First National Stores, Roxbury, Mass., one 4-ton, self-contained refrigerating machine.

First National Stores, Portsmouth, N. H., one 4-ton, self-contained refrigerating machine.

Edward Ebeler, 3500 N. Vandewenter St., St. Louis, Mo., a 1-ton, self-contained refrigerating machine.

H. E. Wagner, 2700 Park Ave., St. Louis, Mo., a 1-ton, self-contained refrigerating machine.

F. C. Grunkemeyer, Burwell, Nebr., one 2-ton, self-contained refrigerating machine.

CARBON DIOXIDE vs. AMMONIA.

W. F. Schaphorst, M. E.

The question is often asked: "Why isn't carbon dioxide used more than ammonia in refrigerating systems?"

Many people think carbon dioxide should always be used in preference to ammonia because the former has no odor. Ammonia is poisonous. It will spoil any eatable that absorbs its odor. Carbon dioxide, on the other hand, can leak in large quantities without being detected.

Unfortunately, carbon dioxide machines are more expensive than ammonia machines. Their first cost is at least 10 per cent higher, and they require more power to operate them. Only about one-tenth of the manufacturers of refrigerating machinery make carbon dioxide machines. The reason is obvious.

Where cold water is available for cooling, the carbon dioxide machine does pretty well, as it then requires an average of only 12 per cent more power than the average ammonia machine.

But where cold water is not available, as in the Southern states, and even in the Northern states, the carbon dioxide machine requires about 25 per cent more power than ammonia. Besides, a much larger carbon dioxide machine is required when the temperature of the cooling water falters. Cold water is very important.

In spite of the greater cost of the carbon dioxide machine, however, and the greater cost of operating it, it is usually given preference in a number of places where leakage of ammonia in large quantities might be serious, as on board ship, in hospitals, theatres, schools, hotels, and so on.

Carbon dioxide does not attack metal. Ammonia does attack certain metals such as copper, brass, and most alloys containing copper.

The following table, credited to the German authority, Dr. C. Heinel, shows in greater detail just where and how much ammonia is superior to carbon dioxide as a refrigerant:

	NH_3		CO_2	
Condenser Temp. Deg. F.	86	68	86	68
Condenser pressure, gage, lb.	156	115	1025	811
Evaporator Temp. Deg. F.	14		14	
Evaporator pressure, gage, lb.	26.8		370	
Evaporator Temp. Deg. F.	—4		—4	
Evaporator pressure, gage lb.	12.3		274	
I. H. P. per ton, without subcooling the liquid:				
at 14 deg.	1.158	0.824	1.962	1.013
at —4 deg.	1.552	1.169	2.63	1.45
Relatively	100%	100%	126.5%	124%
I. H. P. per ton, with subcooling to 59 deg. F.:				
at 14 deg.	1.04	0.809	1.208	0.907
at —4 deg.	1.49	1.148	1.631	1.300
Relatively.	100%	100%	109.5%	113.3%

MAY CONVENTION PROGRAMS.

(Continued from page 24.)

by H. C. Greer; "Retail Merchandising Developments," by George A. Schmidt, and "New Methods of Merchandising Sausage," by F. M. Firor.

The subjects and speakers for the afternoon session are: "Patents, Copyrights and Trademarks," by Norman Draper; "The Business of Meat Packing," by W. W. Woods, and "Results of Research Activities," by W. Lee Lewis.

Two subjects will be discussed at the evening session, these are: "The Institute's Waste Elimination Program," by F. Edson White and "The General Outlook," by Oscar G. Mayer.

Members Urged to Attend.

In a letter written this week to members in Division II in behalf of the Divisional Committee, which, in addition to himself includes James G. Cownie, Chester G. Newcomb, Elmore M. Schroth, and T. E. Tower, George L. Franklin, the chairman, states:

"You will note from the program that the meeting will be of practical value and interest, and I feel confident that you will regret it if you do not attend.

"May I suggest also that you plan to bring with you some of your sales and operating executives who are sure to be interested in several of the talks? We hope also that you and they will come prepared to participate freely in the discussion which will follow each talk."

In a similar letter writter to members in Division I, Chairman John J. Felin, in behalf of the Divisional Committee, which includes, in addition to himself, F. S. Snyder, A. T. Rohe, and W. F. Schluderberg, makes the following comment:

Other Meeting Dates Set.

"A large attendance of packers and their operating and sales executives from companies in this territory and neighboring regions is expected and we feel sure that you will find pleasure and profit in the meeting and hope that you are planning to be present with your fellow packers on the date mentioned."

Arrangements are virtually complete for the divisional meetings which will be held in Cedar Rapids on Wednesday, May 9, and in St. Louis on Friday, May 11. Programs for these meetings will be announced within a few days. Topics of special interest to men in the sales and operating department will predominate.

The morning, luncheon, and afternoon sessions of the meeting at Cedar Rapids will be held at the Montrose Hotel. The dinner session will be held at the Roosevelt Hotel.

A. C. Sinclair of T. M. Sinclair & Company, Ltd., has very kindly offered to make reservations for any packers who may desire them. Owing to the fact that a convention will be held in Cedar Rapids on May 9 and 10, it is important that all who desire reservations in connection with attendance at the Institute's divisional meeting notify Mr. Sinclair promptly.

The meeting for Division III was held April 20, at Nashville, Tenn. An account of the meeting will appear in the next issue of THE NATIONAL PROVISIONER.

NEW YORK BRANCH MEETING.

The regular meeting of Ye Olde New York Branch, New York State Association of Retail Meat Dealers held on Tuesday evening of this week was very enthusiastic and had the largest attendance of any in a long time. All business was dispensed with with the exception of a few very interesting committee reports.

The main feature of the evening was a detailed report by Charles Schuck on the progress of the Food Distributors. He reported that the Food Distributors, Inc., was growing daily in distribution and volume and that members were gradually developing confidence in the project. He made an appeal for co-operation and pointed out that this novel scheme of assisting members to compete with present day competition will prove the greatest benefit of any activities growing out of the organization.

Many questions were asked regarding the method of operation and quality of goods sent to the members on the confidential quotations. Mr. Schuck's report was well received.

Report was given on the conference held in New York recently on the trend of the new competition. This conference was attended by representatives of the organization throughout the country as far west as Milwaukee. It was said the retail meat dealers throughout the country are recognizing the seriousness of chain store competition.

The attorney for the organization spoke on the Sunday closing situation, pointing out the work done in the past year and the difficulties met with in enforcing the law. Other methods were outlined for future activities in this work.

Representatives of the United Master Butchers Fat Rendering Corporation of Jersey, were also present with a large representation from the Hudson County Branch.

Hide and Skin Markets

Chicago.

PACKER HIDES—There was a fair trade in the packer hide market during the week, considering the lighter production; the total movement is thought to have been around 60,000 hides, late March and early April take-off, all at steady prices. Three packers cleaned up light native cows early in the week, and this was followed by a movement of native and branded steers, leaving the market in a strong position with better quality April hides in sight.

Branded cows moved freely at 24½c. This was pointed out at first as a decline, based on reports last week of trading at 25c; however, the sales at 25c did not appear openly and were difficult to confirm, and the general opinion is that this price was only obtained in a small way.

Spready native steers nominally around 28@28½c. Heavy native steers sold at 26c; 2,500 extreme native steers reported at 26c, both steady.

Butt branded steers sold at 25½c, and Colorados at 25c. Heavy Texas steers sold at 25½c, light Texas steers at 25c and extreme light Texas steers at 25c. These prices were steady with prices secured in a small way at close of last week on Colorados and heavy Texas steers.

Heavy native cows moved in a small way late last week at 25½c for 1,700 March-Aprils. Light native cows were sold early at 26c for about 16,000. Branded cows moved freely, 10,000 or more bringing 24½c.

One car of February native bulls moved at 21c, with a car January-March the previous week at 21½c. Branded bulls nominally around 20c.

SMALL PACKER HIDES — Small packer hides quiet locally, all killers but one having previously moved April hides. Last confirmed trading at 25½c, flat, for native and branded all-weights. One killer is holding Aprils and appears in no hurry to sell, having declined 26c for natives earlier. Last trading in April bulls was at 21c for native bulls and 19½c for branded.

COUNTRY HIDES—Market steady, with little change noted in the general price schedule. Trading is light, but production has been rather light also and there has been little opportunity for any large accumulation. All-weights are priced 23@23½c, selected, delivered. Heavy cows generally quoted 21½@22c and heavy steers alone nominally around 22½@23c. Buff weights quoted at 23@23½c; some good 45/60 lb. weights reported sold at 23½c and more available at this figure, with buyers claiming 23c top. Good 25/45 lb. extremes have sold at 25½@26c, selected. Bulls priced 18@18½c, selected. All-weight branded stocks quoted 21@21½c, Chicago freight.

CALFSKINS—Packer calfskins active and sharply higher. Last trading was at 34c, in a fair way, for March skins; earlier, one packer moved 25,000 February calf and another packer 36,000 March calf at 33c for northerns and 32c for southerns; another packer moved March production of 6,000 northerns at 33c. Now asking 34@35c for March.

Last confirmed trading on first salted Chicago city calfskins was at 30c; possibly some trading around 31c but nothing confirmed, and 32c now asked after the advance in the packer market. Outside cities quoted around 30@31c. Mixed cities and countries range around 28@29c.

KIPSKINS—Last trading in February packer kips at 28½c for natives, 28c for over-weights and 26c for branded, no longer a market criterion; some March kips offered at 30c for natives, 30c for over-weights and 28c for branded, but generally talking 31c up to 33c for natives.

First salted Chicago city kips nominally around 27½@28c. Outside cities quoted 27@27½c. Mixed cities and countries around 26@27c.

Packer regular slunks were active, 12,000 to 15,000 moving at $1.60, and $1.65 reported paid for a few. Hairless quoted nominally around 80c.

HORSEHIDES—Market firm, and up to $9.50 reported declined in the eastern market for good lots of all renderers; ordinary northern mixed lots range $8.50@9.00 asked.

SHEEPSKINS—Dry pelts quoted 30@32c per lb., according to section. Last trading in packer shearlings at $1.20 for a car running about 60 per cent No. 1's; another car, with only a small percentage No. 1's, being offered. Pickled skins firm and quoted around $9.00 per doz. for straight run of packer lamb; last trading in ribby lambs was at $8.87½ and $9.00; blind ribby lambs scarce at this season and last sold at $10.00.

New York market stronger and sales reported at $9.25 per doz. straight run of city lamb. Pickled sheepskins steady and quoted $10.25@10.50 per doz. straight run of packer sheep; last trading in ribby sheep at $9.75 and blind ribbies at $11.25, but now talked higher; still sold ahead in some quarters. Packer wool lambs $4.30 per cwt. live lamb paid at Chicago; quoted on piece basis $3.50@4.00. Packer sheepskins quoted on piece basis around $3.25@3.75. Small packer lambs priced $3.50@3.90.

PIGSKINS—No. 1 pigskin strips sharply higher, with sales of about four cars at 9c for 5 x 15's, and 5½ x 18's quoted around 9½c; an early sale of 5 x 15's reported at 8½c for one car. Gelatine stocks inactive, 4@4¼c, nominally.

New York.

PACKER HIDES—Market strong and active. First movement of April hides appeared mid-week, when around 12,000 or more moved at full Chicago prices. One packer sold two cars native steers at 26c; two packers moved five cars of butt branded steers at 25½c; total of fifteen cars Colorados moved at 25c. One packer has not yet moved April hides. Bulls quoted around 21@21½c.

COUNTRY HIDES — Country hide market steady, with offerings a little more liberal. Generally asking firm prices, however, and undertone steady. Good buff weights generally quoted 23@23½c. Asking 25@26c for good 25/45 lbs. extremes.

CALFSKINS—Market active in a large way and higher prices paid. A total of around 65,000 calfskins moved during the week, at $2.55 for 5-7's, $3.25@3.30 for 7-9's, and $4.25@4.30 for 9-12's. Market about cleaned up on this movement.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ending April 14, 1928, 4,873,000 lbs.; previous week, 5,283,000 lbs.; same week, 1927, 5,313,000 lbs.; from Jan. 1 to April 14, 76,525,000 lbs.; same period, 1927, 74,192,000 lbs.

Shipments of hides from Chicago for the week ending April 14, 1928, 5,886,000 lbs.; previous week, 4,043,000 lbs.; same week, 1927, 5,339,000 lbs.; from Jan. 1 to April 14, 74,497,000 lbs.; same period, 1927, 84,394,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended April 20, 1928, with comparisons, are reported as follows:

PACKER HIDES.

	Week ending Apr. 20, '28.	Previous week.	Cor. week, 1927.
Spr. nat. strs.	28 @28½	28 @28½n	18 @18½n
Hvy. nat strs.	@26	@26	@15½
Hvy. Tex. strs.	@25½	25 @25½	14½b@15ax
Hvy. butt brnd'd strs.	@25½	25 @25½	@15
Hvy. Col. strs.	@25	24½@25	@14½
Ex-light Tex. strs.	@25	24½@25	@14
Brnd'd cows..	@24½	24½@25	@14
Hvy. nat cows	@25½	25b @25½ax	@14½
Lt. nat. cows	@26	26b @26½ax	@15½
Nat. bulls....	21 @21½	@21½	11 @11½ax
Brnd'd bulls.	@20n	@20n	9½@10ax
Calfskins	@34	32 @33n	@19ax
Kips, nat....	@30ax	28½@30n	@18ax
Kips, ov-wt...	@30ax	28 @29n	@17
Kips, brnd'd.	@28ax	26 @27n	@14
Slunks, reg...	1.60@1.65	1.50@1.60	1.15@1.25
Slunks, hrls...	@80n	75 @85	65 @75

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts..	@26n	25½@26	@15½n
Branded	25 @25½	@25½	@14½n
Nat. bulls....	@21	@21	@10½
Brnd'd bulls..	@19½	@19½	@ 8½
Calfskins	31 @32	30 @31	17½@18
Kips	27½@28n	@28n	16½@17ax
Slunks, reg...	1.40@1.50n	@1.35	1.00@1.05
Slunks, hrls..	70 @75n	70 @75n	50 @55

COUNTRY HIDES.

Hvy. steers..	22½@23	22 @22½	12½@13ax
Hvy. cows...	21½@22	21 @21½	12 @12½ax
Buffs	23 @23½	23 @23½	@13½ax
Extremes	25½@26	25½@26	15 @16ax
Bulls	18 @18½	18 @18½ax	9 @9½ax
Calfskins	27 @27½	26 @26½	13½@14ax
Kips	25½@26	25 @25½	13½@14ax
Light calf....	1.75@1.90	1.75@1.90	1.00@1.10
Deacons	1.75@1.90	1.75@1.90	1.00@1.10
Slunks, reg...	75 @1.00	75 @90	60 @75
Slunks, hrls..	25 @30	25 @30	20 @25
Horsehides ..	8.00@9.50	8.50@9.50	4.50@5.50ax
Hogskins	75 @85	80 @85	40 @50

SHEEPSKINS.

Pkr. lambs...	3.50@4.00	3.50@4.00	2.00@2.40ax
Sml. packer lambs	3.50@3.90	3.50@3.90	....
Pkr. sh'rlings.	1.10@1.25	1.20@1.25	92½@97½
Dry pelts	30 @32	30 @32	20 @22

Chicago Section

Fred Begg, secretary of Powers-Begg & Co., Jacksonville, Ill., transacted business in Chicago this week.

—

Otto Blaurock, well known packinghouse executive, is planning to sail for Europe in a few weeks on an extended vacation.

—

Packers' purchases of livestock at Chicago for the first four days of this week totaled 22,646 cattle, 17,066 calves, 30, 528 hogs and 34,779 sheep.

—

Wm. Eisenstadt, tallow and grease broker, formerly at 133 W. Washington St., Chicago, has moved his office to 222 N. Adams St., after having been in his former location for two years.

—

Provision shipments from Chicago, for the week ending Apr. 7, 1928, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	Cor. week, 1927.
Cured meats, lbs.	15,550,000	16,692,000	13,686,000
Fresh meats, lbs.	42,437,000	28,588,000	38,752,000
Lard, lbs.	6,544,000	7,131,000	7,439,000

—

The C. A. Burnette Co. has purchased the property formerly held by it under lease at 936 W. 38th St., Chicago, and will enlarge and improve it with new buildings and coolers. The company does commission killing and when the improvements are completed will have a capacity of about 10,000 hogs and 1,500 cattle per week.

KAHN CHRISTENS NEW PLANT.

Celebrating the successful opening of their new plant, the E. Kahn's Sons Company had their fellow members of the Cincinnati Meat Packers' Association as their guests on Tuesday evening at a steak dinner in the dining room of their new plant on Spring Grove avenue, Cincinnati.

Louis W. Kahn, president of the E. Kahn's Sons Company, welcomed the other Cincinnati packers and said they were glad at all times to have them visit the plant, and assured them the hearty hand of good fellowship would always be extended. Joseph P. Kiefer, president of the association, responded and thanked Mr. Kahn and the members of the company for the kind expressions and cooperation.

After dinner the officers of the company showed the guests the different departments of the new plant, which covers seven acres. The plant is the last word in efficiency and a credit to the industry as well as to the city of Cincinnati. Present at the dinner: Louis W. Kahn, Albert H. Kahn, Nathan Kahn, Henry Hellwitz, Joseph P. Kiefer, Roy L. Treinen, Jack Ruddy, Charles Hauck, A. C. Huneke, E. M. Schroth, H. H. Meyer, Harry W. Maescher, Armin Sander, George Lohrey, sr., Henry Moellering, Michael Schroth, George Kaufman, Harry C. Hennessy, John B. Mueller, Albert W. Goering, Edward Miller, William Wetta, jr., Arthur V. Maescher, Jack Ferguson, Fred C. Schroth, Carl W. Kaufman, George Lohrey, jr., George Schlereth and C. W. Riley, jr.

BEGAN AS AN OFFICE BOY.

"He polished up the handle so carefull-lee
That now he is the ruler of the Queen's Na-vee."

Whether or not George A. Eastwood ever used Armour's Dona castile soap on the front door handle of the company's Albany, N. Y., branch house after the fashion of the famous admiral in the Gilbert and Sullivan opera is not of record, but it is none the less a fact that he is today the "ruler" of the Armour Soap Works.

On April 9 F. Edson White, president of Armour and Company, announced Mr. Eastwood's selection as general manager of the company's major by-product enterprises located on 31st street, Chicago, and including the Armour Soap Works, the Armour Glue Works, the Armour Curled Hair Works, the Armour Sandpaper Works and the Armour Ammonia Works. Known collectively as the 31st Street Auxiliaries, these plants do a combined volume of business that runs into tens of millions of dollars a year.

Only thirty-one years ago Mr. Eastwood started with Armour and Company as an office boy in Albany where, if he didn't literally polish up the handle of the big front door, he so polished up his own abilities as to merit rapid promotion in the company's field organization. In 1917 he was called to the company's general office in Chicago from the position of superintendent of an Eastern sales district, and only a few years later was made head of two large departments which were consolidated under his

GEORGE A. EASTWOOD.
General Manager, Armour and Company's By-Product Enterprises.

leadership—canned foods and fruit preserving.

In 1926 Mr. Eastwood became general superintendent of all Armour and Company's branch houses, a position which he leaves to accept his new post.

JANSSEN PLANT OPENS.

The Janssen Packing Co., Baltimore, Md., a new organization in the meat business, opened its plant to the public on April 16. The company is operating in the plant formerly conducted by Ottenheimer Bros., 2308 Frederick Ave., having obtained this property recently.

Henry Janssen, owner and president of the new company, is widely known among meat packers and the meat trade in the east, having formerly been connected with Wilson & Co., New York City; A. Fink & Sons, Newark, N. J.; and more recently with Wm. Schluderberg-T. J. Kurdle Co., Baltimore, Md.

The company will handle a full line of pork products and will engage in the manufacture of high grade sausage, smoked and cured meats and delicatessen specialties.

Mr. Janssen enters the meat packing field with the well wishes of many business associates and friends he has made in the many years he has spent in the industry.

KENNET-MURRAY EXPANDS.

Kennett-Murray have announced the removal of the Kennett-Murray Service Department from 916 Utilities Building, Chicago, Ill., to 706 Westory Building, Washington, D. C., effective May 1, 1928. Enlarged facilities and the more centrally office will enable the company to give its trade more complete and better service. The Washington office will be in charge of C. B. Heinemann, service manager.

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended April 12, 1928:

April	6	7	9	10	11	12
Chicago	43	43	43½	43½	42¾	42¾
New York	44½	44½	46	45¼	45	45
Boston	45½	45½	46	45½	45½	45½
Philadelphia	45½	45½	47	46	46	46

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

43	43	43½	43½	42¾	42¾

Receipts of butter bv cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1— 1928.	1927.
Chicago.	42,619	42,249	46,765	793,120	769,837
N. Y.	54,538	59,856	58,981	912,316	905,102
Boston	21,548	18,684	15,903	292,633	275,154
Phila.	18,109	18,028	19,356	300,760	287,459
	136,815	138,817	141,005	2,298,829	2,237,552

Cold storage movement (lbs.):

	In Apr. 13.	Out Apr. 13.	On hand Apr. 14.	Same week-day last year.
Chicago	9,497	2,442	482,827	125,756
New York	30,860	60,546	1,130,444	773,862
Boston	....	11,429	269,481	179,070
Phila.	420	9,100	304,108	90,717
	40,777	83,517	2,186,860	1,169,405

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday, April 19, 1928.

Regular Hams.

	Green.	S. P.
8-10	16¾	16¾
10-12	16¼	15¼
12-14	15¾	15
14-16	15½	14¾
16-18	15½	14½
18-20	15½	14½
10-16 Range	15¾	....
16-22 Range	15½	....

S. P. Boiling Hams.

	H. Run.	Select.
16-18	14½	15
18-20	14½	15
20-22	14½	15

Skinned Hams.

	Green.	S. P.
10-14	16	15¾
14-16	16	15½
16-18	15¾	15½
18-20	15¼	15½
20-22	15	15½
22-24	14¾	15
24-26	14	14½
25-30	13½	14
30-35	12½	12½

Picnics.

	Green.	S. P.
4-6	10	9¾
6-8	9½	9½
8-10	9¼	9
10-12	9	8⅞
12-14	8¾	8¾

Bellies.*

	Green.	S. P.
6-8	17	17½
8-10	16¼	16¾
10-12	15¾	16¼
12-14	15¼	15¾
14-16	14¼	14¾
16-18	13¾	14¼

*Square Cut and Seedless.

D. S. Bellies.*

	Clear.	Rib.
14-16	13¾	....
16-18	13½	....
18-20	13⅛	12⅞
20-25	13	12¾
25-30	12¾	12½
30-35	12⅝	12⅜
35-40	12½	12¼
40-50	12¼	12

*Fully Cured.

D. S. Fat Backs.

8-10	9⅛
10-12	9½
12-14	10
14-16	10½
16-18	11¼
18-20	11¾
20-25	12½

D. S. Rough Ribs.

45-50	11.62½
55-60	11.37½
65-70	11.12½
75-80	10.87½

Other D. S. Meats.

Extra Short Clears	35-45	11¼
Extra Short Ribs	35-45	11¼
Regular Plates	6-8	9
Clear Plates	4-6	9
Jowl Butts		8¼

Lard.

Prime steam, tierces	11.80
Prime steam, loose	10.92½

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, APRIL 14, 1928.

	Open.	High.	Low.	Close.
LARD—				
May	11.75	11.80	11.75	11.77½
July	12.07½	12.10	12.05	12.07½
Sept.	12.30	12.40	12.30	12.30
CLEAR BELLIES—				
May	12.70	12.70	12.70	12.70
July	13.05	13.05	13.05	13.05
Sept.	13.40	13.45	13.40	13.40
SHORT RIBS—				
May	....	....	....	11.40
July	....	....	....	11.75
Sept.	....	....	....	12.00

MONDAY, APRIL 16, 1928.

	Open.	High.	Low.	Close.
LARD—				
April	....	....	....	11.65n
May	11.80	11.80	11.77½	11.80ax
July	12.15	12.15	12.10	12.10ax
Sept.	12.42½-45	12.45	12.37½	12.37½b
Oct.	12.52½	12.52½	12.52½	12.52½
CLEAR BELLIES—				
May	12.75	....	....	12.75
July	13.10	13.12½	13.10	13.10
Sept.	13.45	....	....	13.45ax
SHORT RIBS—				
May	11.55	11.55	11.52½	11.52½ax
July	11.85	11.87½	11.80	11.80
Sept.	12.10	....	....	12.10

TUESDAY, APRIL 17, 1928.

	Open.	High.	Low.	Close.
LARD—				
April	....	....	....	11.60n
May	11.67½-72½	11.80	11.67½	11.72½
July	12.05	12.07½	12.00	12.02½
Sept.	12.35	12.37½	12.27½	12.32½b
Oct.	12.45	12.50	12.40	12.42½b
CLEAR BELLIES—				
May	12.77½	12.77½	12.75	12.75ax
July	13.15	13.15	13.05	13.05ax
Sept.	13.47½	13.47½	13.40	13.40ax
SHORT RIBS—				
May	11.45	11.45	11.37½	11.37½ax
July	11.80	11.80	11.72½	11.72½ax
Sept.	12.05	12.05	11.97½	11.97½ax

WEDNESDAY, APRIL 18, 1928.

	Open.	High.	Low.	Close.
LARD—				
April	....	....	....	11.55n
May	11.67½-72½	11.72½	11.65	11.67½
July	11.97½-12.02½	12.02½	11.97½	11.97½
Sept.	12.27½	12.27½	12.25	12.27½ax
Oct.	....	....	....	12.37½ax
CLEAR BELLIES—				
May	12.67½	12.67½	12.67½	12.67½
July	....	....	....	13.02½ax
Sept.	13.40	13.40	13.35	13.35
SHORT RIBS—				
May	11.45	11.45	11.37½	11.37½ax
July	11.75	11.77½	11.75	11.75ax
Sept.	12.07½	12.07½	12.00	12.00ax

THURSDAY, APRIL 19, 1928.

	Open.	High.	Low.	Close.
LARD—				
April	....	....	....	11.80n
May	11.70-72½	11.95	11.70	11.92½b
July	12.02½-05	12.25	12.02½	12.22½b
Sept.	12.30-32½	12.55	12.30	12.52½b
Oct.	....	....	....	12.62½b
CLEAR BELLIES—				
May	12.85	12.95	12.85	12.95
July	13.22½	13.27½	13.22½	13.27½b
Sept.	13.57½	13.67½	13.57½	13.67½
SHORT RIBS—				
May	11.55	11.55	11.55	11.55
July	11.92½	11.92½	11.90	11.90b
Sept.	12.25	12.25	12.25	12.25

FRIDAY, APRIL 20, 1928.

	Open.	High.	Low.	Close.
LARD—				
April	....	....	....	12.00n
May	11.97½-1205	12.10	11.97½	12.10ax
July	12.30-32½	13.37½	12.27½	12.37½-40
Sept.	12.60-62½	12.70	12.60	12.70ax
Oct.	12.72½	12.82½	12.70	12.82½
CLEAR BELLIES—				
May	13.00	13.15	13.00	13.15b
July	13.40	13.57½	13.40	13.52½ax
Sept.	13.75	13.97½	13.75	13.90ax
SHORT RIBS—				
May	11.65	11.65	11.65	11.65
July	11.95	11.95	11.95	11.95b
Sept.	12.35	12.40	12.35	12.40

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, Apr. 19, 1928, with comparisons:

	Week ending Apr. 19.	Prev. week.	Cor. week, 1927.
Armour & Co.	1,537	4,726	9,493
Anglo-American Prov. Co.	115	1,730	4,373
Swift & Co.	2,290	5,183	11,142
G. H. Hammond Co.	1,427	2,119	4,523
Morris & Co.	....	2,755	5,755
Wilson & Co.	3,598	5,454	9,514
Boyd-Lunham Co.	480	1,793	4,110
Western Pkg. & Prov. Co.	10,571	9,209	6,294
Roberts & Oake	2,018	4,713	4,126
Miller & Hart	2,508	3,251	4,353
Independent Pkg. Co.	345	1,584	2,014
Brennan Pkg. Co.	5,700	5,500	4,065
Agar Pkg. Co.	3,512	3,541	3,083
Total	34,101	51,558	73,765

CHICAGO RETAIL FRESH MEATS

Beef.

	Week ended Apr. 21. No. 1.	No. 2.	No. 3.	Cor. wk., 1928. No. 1.	No. 2.	No. 3.
Rib roast, hvy. end	.35	22	16	25	22	12
Rib roast, lt. end	.45	28	20	36	28	20
Chuck roast	.26	20	14	22	18	14
Steaks, round	.45	30	20	40	30	20
Steaks, sirloin 1st cut	.60	40	22	40	32	22
Steaks, porterh.	.75	45	29	50	37	25
Steaks, flank	.28	25	18	28	25	18
Beef stew, chuck	.20	18	12½	20	18	12½
Corned briskets, boneless	.24	22	18	24	22	18
Corned plates	.16	12	10	16	12	10
Corned rumps, bnls.	.25	22	18	25	22	18

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	.35	25	45	25
Legs	.38	30	45	30
Stews	.25	15	20	15
Chops, shoulder	.25	20	25	20
Chops, rib and loin	.55	25	45	25

Mutton.

Legs	.26	..	26	..
Stew	.10	..	10	..
Shoulders	.16	..	16	..
Chops, rib and loin	.35	..	35	..

Pork.

Loins, 8@10 av.	.32	@36
Loins, 10@12 av.	.32	@36
Loins, 12@14 av.	.28	@30
Loins, 14 and over	.24	@27
Chops	.35	@38
Shoulders		@20
Butts		@25
Spareribs		....
Hocks		@14
Leaf lard, raw		@12½

Veal.

Hindquarters	.32	@36
Forequarters	.18	@24
Legs	.32	@36
Breasts	.14	@18
Shoulders	.12	@24
Cutlets		@40
Rib and loin chops		@35

Butchers' Offal.

Suet	@ 5½	@ 6
Shop fat	@ 3	@ 3
Bone, per 100 lbs.	@50	@50
Calf skins	@22	@15
Kips	@21	@13
Deacons	@12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, l. c. l. Chicago	9¾	
Double refined saltpetre, gran. l.c.l.	6½	5⅞
Crystals	8	7⅜
Double refined nitrate of soda, f. o. b. N. Y. S. S., carloads	3⅞	3⅝
Less than carloads, granulated	4⅛	4
Crystals	5¼	5
Kegs, 100@200 lbs., 1c more.		
Boric acid, carloads, powd., bbls	8¾	8¼
Crystals to powdered, in bbls., in 5-ton lots or more	9¼	9⅜
In bbls. in less than 5-ton lots	8½	9
Borax, carloads, powdered, in bbls.	5	4⅜
In ton lots, gran. or pow., bbls.	5	4⅜
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago bulk		$8.00
Medium, car lots, per ton, f.o.b. Chicago, bulk		9.10
Rock, carlots, per ton, f.o.b. Chicago		6.10
Sugar—		
Raw sugar, 96 basis, f. o. b. New Orleans		@4.85
Second sugar, 90 basis		None
Syrup, testing 63 and 65 combined sucrose and invert, New York		@ .46
Standard gran. f.o.b. refiners (2%)		@5.85
Packers' curing sugar, 100 lb. bags, f. o. b. Reserve, La., less 2%		@5.50
Packers' curing sugar, 250 lb. bags, f. o. b. Reserve, La., less 2%		@5.40

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Apr. 18, 1928.	Cor. week, 1927.
Prime native steers	21 @22	18 @19
Good native steers	19 @21	16 @18
Medium steers	17 @18	14 @16
Heifers, good	17 @22	13 @18
Cows	14 @18	10½@15
Hind quarters, choice	26 @27	@25
Fore quarters, choice	17 @18	@16

Beef Cuts.

Steer Loins, No. 1	@43	@42
Steer Loins, No. 2	@36	@38
Steer Short Loins, No. 1	@56	@54
Steer Short Loins, No. 2	@43	@47
Steer Loin Ends (hips)	@31	@30
Steer Loin Ends, No. 2	@30	@29
Cow Loins	@28	@24
Cow Short Loins	@35	@30
Cow Loin Ends (hips)	@20	@18
Steer Ribs, No. 1	@28	@27
Steer Ribs, No. 2	@27	@25
Cow Ribs, No. 1	....	@18
Cow Ribs, No. 2	@21	@18
Cow Ribs, No. 3	@16	@14
Steer Rounds, No. 1	20½@21	@18
Steer Rounds, No. 2	20 @20½	@18
Steer Chucks, No. 1	@17½	15 @15½
Steer Chucks, No. 2	@16½	13½@14½
Cow Rounds	@18	@16
Cow Chucks	@15½	@12½
Steer Plates	@15½	11½@12½
Medium Plates	@13	@10
Briskets, No. 1	@22	@16
Briskets, No. 2	....	@12
Steer Navel Ends	@13	@ 9
Cow Navel Ends	@11	@ 9
Fore Shanks	@11	@ 8½
Hind Shanks	@ 9	@ 7½
Rolls	@25	@21
Strip Loins, No. 1, bnls.	@60	@48
Strip Loins, No. 2	@55	@40
Sirloin Butts, No. 1	@40	@34
Sirloin Butts, No. 2	@30	@25
Beef Tenderloins, No. 1	@75	@70
Beef Tenderloins, No. 2	@70	@65
Rump Butts	20 @25	@18
Flank Steaks	@22	@18
Shoulder Clods	@17	@15
Hanging Tenderloins	@17	@10

Beef Products.

Brains (per lb.)	@10	11 @12
Hearts	@ 8	@ 8
Tongues	@30	22 @29
Sweetbreads	@40	@40
Ox-Tail, per lb.	@15	9 @12
Fresh Tripe, plain	@ 6	@ 6
Fresh Tripe, H. C.	7½@ 8	@ 7½
Livers	21 @23	10 @14
Kidneys, per lb.	@12	@10½

Veal.

Choice Carcass	20 @22	19 @20
Good Carcass	15 @20	13 @18
Good Saddles	22 @30	18 @30
Good Backs	12 @16	10 @16
Medium Backs	11 @12½	10 @12

Veal Products.

Brains, each	@12	13 @14
Sweetbreads	@80	@65
Calf Livers	58 @60	@45

Lamb.

Choice Lambs	@33	30 @34
Medium Lambs	@30	28 @31
Choice Saddles	@35	@35
Medium Saddles	@33	@33
Choice Fores	@25	@25
Medium Fores	@23	@24
Lamb Fries, per lb.	@33	@32
Lamb Tongues, each	@15	@13
Lamb Kidneys, per lb.	@30	@25

Mutton.

Heavy Sheep	@17	@18
Light Sheep	@19	@20
Heavy Saddles	@20	@20
Light Saddles	@23	@22
Heavy Fores	@14	@14
Light Fores	@17	@18
Mutton Legs	@25	@25
Mutton Loins	@21	@20
Mutton Stew	@12	@14
Sheep Tongues, each	@15	@13
Sheep Heads, each	@10	@10

Fresh Pork, Etc.

Pork Loins, 8@10 lbs. av.	29 @30	@24
Calas	11 @12	@17
Skinned Shoulders	13 @14	16 @17
Tenderloins	50 @55	55 @58
Spare Ribs	@13	@13
Leaf Lard	@12	@13
Back Fat	@11	13 @14
Boston Butts	17 @18	@21
Hocks	@10	@17
Tails	10 @12	@15
Neck Bones	5 @ 6	4 @ 5
Slip Bones	10 @12	@ 9
Blade Bones	10 @11	14 @15
Pigs' Feet	4½@ 5	@ 6
Kidneys, per lb.	@ 7	8 @ 9
Livers	@ 6	5½@ 6
Brains	@14	@15
Ears	@ 5	@ 9
Snouts	@ 7	8 @ 9
Heads	@ 8	@10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton	@26
Country style sausage, fresh in link	@19
Country style sausage, fresh in bulk	@17
Country style sausage, smoked	@22
Mixed sausage, fresh	@16
Frankfurts in sheep casings	@22
Frankfurts in hog casings	@21
Bologna in beef bungs, choice	@16½
Bologna in cloth, paraffined, choice	@15
Bologna in beef middles, choice	@17
Liver sausage in hog bungs	@24
Liver sausage in beef rounds	@12
Head Cheese	@15
New England luncheon specialty	@23
Minced luncheon specialty	@18
Tongue sausage	@22
Blood sausage	@17
Polish sausage	@17
Souse	@15

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@50
Thuringer Cervelat	@25
Farmer	@29
Holsteiner	@27
B. C. Salami, choice	@47
Milano Salami, choice, in hog bungs	@48
B. C. Salami, new condition	@24
Frisses, choice, in hog middles	@39
Genoa style Salami	@54
Pepperoni	@37
Mortadella, new condition	@25
Capicolli	@49
Italian style hams	@38
Virginia hams	@53

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	$6.50
Large tins, 1 to crate	7.50
Frankfurt style sausage in sheep casings	
Small tins, 2 to crate	8.00
Large tins, 1 to crate	9.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate	7.50
Large tins, 1 to crate	8.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate	7.00
Large tins, 1 to crate	8.00

SAUSAGE MATERIALS.

Regular pork trimmings	11½@12
Special lean pork trimmings	@15
Extra lean pork trimmings	@16
Neck bone trimmings	@13½
Pork cheek meat	11½@12
Pork hearts	8½@ 9
Native boneless bull meat (heavy)	@16
Boneless chucks	@15¼
Shank meat	@13¼
Beef trimmings	@12½
Beef hearts	7 @ 7½
Beef cheeks (trimmed)	@10
Dressed canners, 300 lbs. and up	@11¾
Dressed canners, 350 lbs and up	@12
Dr. bologna bulls, 500@700 lbs	@13
Beef tripe	3¼@ 3¾
Cured pork tongues (can. trim.)	@14

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef Casings:	
Domestic round, 180 pack	@35
Domestic round, 140 pack	@42
Wide export rounds	@50
Medium export rounds	@47
Narrow export rounds	@57
No. 1 weasands	14 @15
No. 2 weasands	@ 7
No. 1 domestic bungs	25 @28
No. 2 bungs	15 @18
Regular middles	@1.20
Selected wide middles	@2.50
Dried bladders:	
12/15	@2.50
10/12	@2.00
8/10	@1.50
6/8	1.15@1.25
Hog Casings:	
Narrows, per 100 yds.	@3.25
Narrows, meds., per 100 yds	2.50@2.65
Mediums, per 100 yds.	1.50@1.75
Wides, per 100 yds.	@1.30
Export bungs	@ .35
Large prime bungs	.25@ .26
Medium prime bungs	.16@ .20
Small prime bungs	.9@ .10
Middles	@ .18
Stomachs	.06@ .08

Quotations for large lots. Smaller quantities at usual advance.

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl	$14.00
Honeycomb tripe, 200-lb. bbl	16.00
Pocket honeycomb tripe, 200-lb. bbl	18.00
Pork feet, 200-lb. bbl	17.50
Pork tongues, 200-lb. bbl	63.00
Lamb tongues, long cut, 200-lb. bbl	42.00
Lamb tongues, short cut, 200-lb. bbl	51.00

BARRELED PORK AND BEEF.

Mess pork, regular	27.50
Family back pork, 20 to 34 pieces	27.00
Family back pork, 35 to 45 pieces	30.00
Clear back pork, 40 to 50 pieces	24.50
Clear plate pork, 25 to 35 pieces	19.50
Brisket pork	20.00
Bean pork	19.00
Plate beef	29.00
Extra plate beef, 200 lb. bbls	30.00

COOPERAGE.

Ash pork barrels, black iron hoops	$1.57½@1.60
Oak pork barrels, black iron hoops	1.80 @1.85
Ash pork barrels, galv. iron hoops	1.77½@1.80
White oak ham tierces	@3.15
Red oak lard tierces	2.22½@2.25
White oak lard tierces	2.42½@2.45

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago	@23
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago	@20½
Nut, 1 lb. cartons, f.o.b. Chicago	@17
(30 and 60 lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago	@15

DRY SALT MEATS.

Extra short clears	@12
Extra short ribs	@12
Short clear middles, 60-lb. avg	@11⅝
Clear bellies, 18@20 lbs.	@12⅞
Clear bellies, 14@16 lbs.	@13½
Rib bellies, 20@25 lbs.	@12⅝
Rib bellies, 25@30 lbs.	@12⅝
Fat backs, 10@12 lbs.	@ 9
Fat backs, 14@16 lbs.	@10
Regular plates	@ 8⅝
Butts	@ 8

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@21
Fancy skd. hams	@22½
Standard reg. hams, 14@16 lbs.	@20¾
Standard skd. hams, 12@16 lbs.	@22
Picnics, 4@8 lbs.	15½@16
Fancy bacon, 6@8 lbs.	@30
Standard bacon, 6@8 lbs.	@25
Fancy bacon strips, 6@7 lbs.	@22¾
Cooked hams, choice, skin on, fatted	@30
Cooked hams, choice, skinned, fatted	@31
Cooked hams, choice, skinless, fatted	@34
Cooked picnics, skin on, fatted	@24
Cooked picnics, skinned, fatted	@25
Cooked loin roll, smoked	@38

ANIMAL OILS.

Prime lard oil	@15¼
Extra winter strained	@12¼
Extra lard oil	@11⅝
Extra No. 1 lard	@11¼
No. 1 lard oil	@11
No. 2 lard oil	@10½
Acidless tallow oil	@10⅝
Pure neatsfoot oil	@15
Extra neatsfoot oil	@11½
No. 1 neatsfoot oil	@11¼
20 deg. CT neatsfoot oil	@17⅝

LARD (Unrefined).

Prime steam, cash tierces	@11.55
Prime steam, loose	@10.67
Leaf, raw	@10.25
Neutral lard	12.75@13.00

LARD (Refined).

Pure lard, kettle rendered, per lb.	@11.50
Pure lard, tierces	11½@11⅝
Compound	@12.00

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces	@14
Oleo stocks	12½@12¾
Prime No. 1 oleo oil	12½@12¾
Prime No. 2 oleo oil	11½@12
No. 3 oleo oil	9¾@10
Prime oleo stearine, edible	10¾@11

TALLOWS AND GREASES.

Edible tallow, under 1% acid, 45 titre	9½@ 9¾
Prime packers tallow	8½@ 8¾
No. 1 tallow, 10% f.f.a.	8¼@ 8⅜
No. 2 tallow, 40% f.f.a.	@ 7
B-White grease, max. 5% acid	@ 7⅞
Yellow grease, 10@15 f.f.a.	7½@ 7¾
Brown grease, 40% f.f.a.	@ 7⅛

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, nom., prompt	@ 8⅝
White, deodorized in bbls., c.a.f. Chgo.	10¼@10½
Yellow, deodorized, in bbls.	10¼@10⅝
Soap stock, 50% f.f.a., f.o.b.	@ 3
Corn oil, in tanks, f.o.b. mills	@ 9
Soya bean, seller's tank, f.o.b. coast	9½@ 9⅝
Cocoanut oil seller's tanks, f.o.b. coast	8¼@ 8⅜
Refined in bbls., c.a.f., Chicago, nom.	10⅝@10⅞

FERTILIZERS.

Blood, unground and ground	$ 4.50@ 4.60
Hoofmeal	@3.50n
Ground fertilizer tankage, 10%	4.00@ 4.25
Ground fertilizer tankage, 6 to 9%	4.00@ 4.25
Ground raw bone, per ton	30.00@32.00
Ground steam bone, per ton	28.00@30.00
Unground steam bone, per ton	26.00@28.00
Unground bone tankage, per ton	23.00@25.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average per ton	$185.00@200.00
No. 2 horns, 40 lb. average, per ton	125.00@135.00
No. 3 horns	70.00@ 80.00
Hoofs, black and striped	38.00@ 45.00
Hoofs, white	75.00@ 80.00
Round shin bones, heavies	80.00@ 90.00
Round shin bones, lights and med.	55.00@ 65.00
Heavy flats	55.00@ 65.00
Light flats	47.50@ 55.00
Thigh bones, heavies	90.00@100.00
Thigh bones, light and med.	85.00@ 90.00
Buttock bones	50.00@ 55.00

Retail Section

Must Know How to Figure

Beef Cutting Tests By Packer Are Help to Dealer

Retail meat dealers find it more necessary than ever to cut a profit out of beef.

With high beef cost they have considerable investment in cattle, and it is important to know how to break up a carcass to get the most out of it.

Realizing that one of the greatest services it could render to its retail customers was to help them cut their beef at a profit, the American Packing Co., St. Louis, Mo., cut a fancy yearling heifer side at a recent meat cutter conference held at the company's plant.

The conference was well attended, and the St. Louis retailers showed much enthusiasm in their effort to broaden their knowledge of the final result of cutting the present high cost beef.

The conference leaders were Messrs. Gallagher and Schuermann and the cutter was Al. Klein.

The side was cut and priced to make a margin of 25.7 per cent on the sale price.

The result of the test is as follows:

BEEF CUTTING TEST.

One side beef, 186 lbs., @ .21..............$39.06

Wholesale Price:			
Rib (9.1%)	17 lbs.	@ .26	$ 4.42
Chuck (18.0%)	33½	.18	6.03
Plate (10.5%)	19½	.14	2.73
Shoulder and Shank (10.5%)	19½	.18	3.51
Loin (22.3%)	41½	.27	11.21
Round (22.8%)	42½	.23	9.78
Flank (4.00%)	7½	.12	.90
Trimmings (1.7%)	3	.16	.48
Cutting Loss (1.1%)	2		
Total	186 lbs.		$39.06
Retail Price:			
Rib, 17 lbs.:			
1st cut prime	11½	@ .35	$ 4.02
Blade End	5½	.32	1.76
Chuck, 33½ lbs:			
Roasts or Steak	24½	.25	6.12
Neck Trimmings	7½	.25	1.87
Bones	1½	0	0
Plate, 19½ lbs.:			
Whole plate	19½	.18	3.51
Skirt	¾	.16	.12
Shoulder, 19½ lbs.:			
Clod	11	.33	3.63
Shank, meat on	8½	.12	1.02
Trimmings	2½	.16	.40
Loin, 41½ lbs.:			
Loin Butt	3¾	.35	1.31
Sirloin Steaks	16¼	.45	7.31
Porterhouse Steaks	16¼	.45	7.31
Trimmings	½	.25	.12
Beef Kidney	¾	.10 ea	.10
Suet	4	.05	.20
Round, 42½ lbs.:			
Rump-bone out	9¾	.30	2.92
Rump Bone	2	.07½	.15
Round Steaks	18½	.43	7.96
Shank	8½	.07	.59
Heel of Round	3¾	.32	1.20
Flank, 7½ lbs.:			
Flank Steak	1	.35	.35
Trimmings	1½	.25	.37
Suet	5	.05	.25
Cutting loss	2		
Total	186 lbs.		$52.59

Retail Sale Value	$52.59
Wholesale Cost	39.06
Margin	$13.53
or 25.7% on Sales Price.	

BETTER SALES EFFICIENCY.

Merchandising the stock is the problem of greatest importance with which most retailers are faced today.

This is brought out clearly in a survey made recently by the Domestic Commerce Division of the U. S. Commerce Department. While successful merchants have become quite efficient in buying, display and advertising they have not yet reached the same degree of efficiency in actually selling the customer.

In one case it was found that the sales force was idle one-third of the time. Taking care of stock took up about 17 per cent of the clerks' time and interviews without sales another 8 per cent. Only 42 per cent was taken up making sales.

The importance of this phase of retail merchandising, the report declares, is indicated by the fact that, according to U. S. Census figures based on returns from 90,000 retail stores, nearly 13 cents was paid out in salaries of employees for every dollar which came in from selling.

The selling problem must be approached from a scientific angle with an accurate knowledge of all the facts involved. Up until now about the only retail establishments which have attempted to analyze this problem have been the department stores, although it is one which every retail establishment, regardless of type, must face eventually if they are to reduce the present high cost of distribution.

Any substantial advance in retail selling efficiency, it is pointed out, whereby a reduction is effected in the cost of this item of overhead, will prove an advantage not only to the merchant but in the long run to his employees and customers as well.

NEWS OF THE RETAILER.

F. A. Haselman & Son, Oelwein, Ia., have purchased the Cash Market formerly operated by James Houlihan at Manchester, Ia.

W. L. Smith has opened a grocery store and meat market in Pine Bluff, Ark.

The West Side Market, Excelsior Springs, Mo., has been sold to John and Bruce Ficklin.

The stock and fixtures of the former E. H. Berky meat market, East Stroudsburg, Pa., have been sold at public auction.

John Yarbrough has sold his meat market in Vandalia, Ill., to Howell Brothers. The new owners have taken possession.

The New Jersey Meat Market, Charleroi, Pa., was destroyed by fire recently.

The Peoples' Meat Market has opened for business in Latrobe, Pa.

B. J. McGreevy has sold his retail meat business in Anaconda, Mont.

Frank Jutras, retail meat dealer, Grand Rapids, Minn., has added a stock of groceries to his store.

J. E. Overfield has opened a new retail meat business in East Stroudsburg, Pa.

Otis G. Hahman has leased a store at 276 Royal Place, Milwaukee, Wis., in which he will install a retail meat market.

George Herold & Sons have opened a new meat market at 987 Ridge Road, Lackawanna, N. Y.

Gabbard and Pennington have opened a first-class meat market in Corbin, Ky.

A new meat market has opened for business in Vicksburg, Miss. Joe Boolas is the proprietor.

Everett Hutchison has sold his interest in the Dumont Meat Market, Dumont, Ia., to Rush Westand.

W. A. Braun has purchased the Star Meat Market, Mt. Vernon, Ill.

The City Meat Market, Toledo, Ore.,

will erect a fire-proof building in which the business will be housed.

A meat market will be opened in conjunction with the Wild Rose Grocery, 2435 Seventh St., West, Seattle, Wash.

The Star Cash Market and the Field Grocery, Wichita, Kan., have consolidated. The new firm will be known as the Star Cash Market.

Fay Miller has purchased the Greeves Grocery and Market at Williamsburg, Kan.

L. B. Jones and W. M. Edwards have opened a grocery and meat market in Topeka, Kan. It will be known as the Midget Market.

John Pavias, Sr., has opened a retail meat business in connection with the Spick & Span grocery store, 3811 Q St., Omaha, Neb.

Green Brothers have engaged in the retail meat business at 1022 Seventh Ave., Beaver Falls, Pa.

Kater's Kash Market, Pine River, Minn., has been sold to Russell H. Barkell of Hill City, Minn., and W. J. Webb of Swatara, Minn.

Retail Shop Talk

KEEPING CUSTOMERS.

By Frank Farrington

Not every merchant who thinks he is keeping his customers is really holding them.

He may have in mind certain families or certain individuals who have traded with him for a long time. He continues to see them in his store. They may even continue to buy from him the same lines they have bought there for years. And yet he may be losing an important part of their trade.

He may have added new lines that these customers are not buying from him. They are visiting competitors for goods he ought to be able to sell them. He holds their trade along some lines and loses it along others. They are splitting up their buying and he may be getting less and less of their money. Once he was getting all their trade on goods he sells. Now he is getting part of it.

Perhaps he has been slow in adding new lines that go with his business and competitors have beaten him to it and have interested people who would have bought from him.

Perhaps there are some lines he sells that he is not handling very well—not keeping up the stock, or carrying a sufficient variety.

Perhaps the tastes of his community have advanced and along with them, the ability to pay more for merchandise. If he is trying to sell the same old quality, not quite good enough today, he must expect to lose some business along that line.

It is not enough to continue to sell people what, from force of habit, they will continue to buy from him. They will change habits and develop new habits and he needs to be on the watch for those changes if he is to continue to hold not part of the customer's business, but the greater portion of it.

Points of Law for the Trade

Legal information on matters affecting your daily business that may save you money.

OXTAILS EN CASSEROLE.

Your customers who like oxtails will appreciate knowing the following receipt. Paste it under your showcase or in a conspicuous place in your store where housewives will see it:

Wash the oxtail and seperate it at the joints. Dip each section in flour and season with salt and pepper. Brown in hot fat. Put in a casserole, alternating the oxtails with layers of sliced onions and sliced carrots which have been slightly browned in the fat left from the oxtails.

Make a sauce of 3 tablespoonfuls of flour, 2 tablespoonfuls of fat and 2 cupfuls of strained canned tomatoes. Pour over the oxtails in the casserole and cook slowly until oxtails are tender. Just before serving, add 1 cupful of cooked new lima beans or green string beans together with a little lemon juice.

PUSHING SLOW MOVING ITEMS.

Quite often a retail meat dealer will fail to make a satisfactory profit in a department of his store or on certain items he carries. Sometimes the fault will be found in the fact that the retailer regards the department or the special items as side lines and neglects to merchandise and push them as he should.

Any articles kept in stock for sale is worth pushing. One retailer could not make a profit on his butter, eggs and cheese and had about decided to discontinue handling them. Before doing this, however, he took the advice of a friend, to display the articles attractively and to spend some effort selling them. The results exceeded his fondest hopes. Not only was he able to make the department profitable but it brought many people into the store who would not have come in otherwise.

When a dealer complains because certain items you sell him do not move, it may pay to look into his methods of displaying the goods and merchandising them. His mental attitude toward them may be such that he is neglecting them. A little encouragement and advice on how other dealers are handling the articles in question may help the dealer and yourself.

How are retail cutting tests made? Write THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

New York Section

AMONG RETAIL MEAT DEALERS.

State president George Kramer has announced that the annual convention of the New York State Association of Retail Meat Dealers will be held in New York City. The Convention Arrangement Committee is now working in order to secure suitable headquarters. The program will be mostly business. Headquarters and other details will be announced in the near future.

At the meeting of the Ladies' Auxiliary on Wednesday afternoon of last week the members welcomed back, after an absence of some three months on account of illness, Mrs. Frank P. Burck, the Mother of the Auxiliary. President Mrs. Hembdt expressed the pleasure of the members at the return of Mrs. Burck in such good health and presented her with a corsage bouquet of violets. The officers for 1928 were installed and for the first time by a lady. This honor was given to Mrs. Burck who ably conducted the installation at the same time giving some real motherly advice to the officers. A rising vote of thanks was given Mrs. Burck at the conclusion of the ceremonies. The president was presented with a basket of flowers. Mrs. Kunkle reported on the visit of the ladies to Mrs. R. Schumacher, who is still confined to her home by illness. The meeting on Wednesday, April 25, will be a card party at which Mrs. George Schmidt and Mrs. Blank will be the hostesses. The admission is fifty cents and the members will be permitted to bring guests.

Mr. and Mrs. Kalman Papp, Mount Vernon, N. Y., will spend the summer in Europe. They will sail on the Leviathan on May 23 and will make Budapest their headquarters, although they will visit Paris and other European cities. The trip is primarily a visit to Mr. Papp's parents.

The Get-Together dinner of the South Brooklyn Branch of the New York State Association of Retail Meat Dealers on Tuesday evening of this week was a success from the standpoint of merrymaking and a good time. The banquet was served by Gassau & Kamps, well known in the trade, and was first-class in every detail. There was professional talent which gave a fine performance. State President George Kramer spoke on the Food Distributors, Inc., and David Van Gelder, a director of the compensation insurance, made a short address, surprising the members by distributing dividend checks. One sad note crept into the merrymaking by the absence of John Harrison, due to the death of his sister.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, April 19, 1928, as follows:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS (Hvy. Wt., 700 lbs. up):				
Choice	$20.50@22.00	....	$21.00@23.00	$22.00@23.00
Good	18.50@20.50	....	19.50@22.00	20.00@21.00
STEERS (lt. & Med. Wt., 700 lbs. dn.)				
Choice	20.00@22.00	....	21.00@23.00	22.00@23.00
Good	18.00@20.50	....	19.00@22.00	20.00@21.00
STEERS (All Weights):				
Medium	17.00@19.00	....	17.50@19.50	18.50@19.50
Common	15.00@17.00	....	16.50@17.00	....
COWS:				
Good	15.50@17.00	....	17.00@18.00	17.00@18.00
Medium	14.50@15.50	....	15.50@17.00	15.50@16.50
Common	13.50@14.50	....	14.50@15.50	14.00@15.00
Fresh Veal (1):				
VEALERS:				
Choice	21.00@23.00	....	21.00@24.00	21.00@22.00
Good	19.00@21.00	....	18.00@22.00	20.00@21.00
Medium	17.00@19.00	....	16.00@19.00	16.00@19.00
Common	15.00@16.00	....	14.00@17.00	12.00@15.00
CALF CARCASSES (2):				
Choice	....	....	....	....
Good	....	....	....	....
Medium	....	....	....	....
Common	....	....	....	....
Fresh Lamb and Mutton:				
SPRING LAMB:				
Good-choice	33.00@36.00	....	35.00@37.44	....
Medium	32.00@34.00	....	33.00@35.00	....
Common	....	....	....	....
LAMB (30-42 lbs.):				
Choice	30.00@31.00	....	32.00@33.00	29.00@30.00
Good	29.00@30.00	....	31.00@32.00	29.00@30.00
LAMB (42-55 lbs.):				
Choice	28.00@30.00	....	31.00@32.00	27.00@28.00
Good	26.00@29.00	....	30.00@31.00	26.00@27.00
LAMB (All Weights):				
Medium	25.00@29.00	....	29.00@31.00	26.00@28.00
Common	....	....	....	....
MUTTON (Ewes):				
Good	17.00@19.00	....	18.00@20.00	17.00@18.00
Medium	15.00@17.00	....	15.00@17.00	15.00@17.00
Common	12.50@15.00	....	13.00@15.00	....
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av	30.00@32.00	....	24.00@27.00	24.00@25.00
10-12 lbs. av	29.00@31.00	....	22.00@26.00	23.00@24.00
12-15 lbs. av	27.00@29.00	....	20.00@23.00	21.50@23.00
15-18 lbs. av	25.00@27.00	....	19.00@21.00	19.00@21.00
18-22 lbs. av	20.00@23.00	....	18.00@19.00	....
SHOULDERS:				
N. Y. Style—Skinned	14.00@16.00	....	12.50@14.00	13.00@15.00
PICNICS:				
4-6 lb. av	....	....	....	....
6-8 lb. av	....	....	....	....
BUTTS: Boston Style	17.00@19.00	....	16.00@18.00	15.50@17.00
SPARE RIBS: Half Sheets	13.00@15.00	....	....	....
TRIMMINGS:				
Regular	12.00@13.00	....	....	....
Lean	15.00@16.00	....	....	....

(1) Includes "skin on" at New York and Chicago. (2) Includes sides at Boston and Philadelphia.

NEW YORK NEWS NOTES.

A. C. Dean of Swift & Company's London office, arrived in New York this week.

I. Katz, manager of J. Evanson & Sons, Inc., Camden, N. J., was in the city this week.

J. A. Hafner of the United Chemical Organic Products Co., Chicago, was a visitor to the city this week.

M. G. Middaugh, head of the branch house department, Swift & Company, Chicago, was in New York this week.

Armour and Company's visitors this week included O. A. Anderson, motive power department, H. G. Ellerd, personnel department, and J. J. Hayes, general superintendent's department.

Among the visitors to Wilson & Co. this week were George B. Hopkins, secretary; Allan MacKenzie, chief engineer; F. C. Savee, general superintendent and Judge J. D. Cooney, all of Chicago.

George H. Jennings, beef salesman for Swift & Company, Middletown, N. Y., died Friday, April 13, and was buried Sunday, April 15. He was in the employ of Swift & Company for over thirty years.

The Empire Branch of Wilson & Co. gave a dinner on last Saturday at Antelo's, Wall and Pearl Street, to H. L. Skellinger, eastern district manager. Saturday being the birthday of Max Heilman, manager of the branch, he shared in the honors with Mr. Skellinger. A wrist watch was presented to Mr. Skellinger, while Mr. Heilman received a cane.

NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ended Apr. 14, 1928, were reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,700	10,518	5,839	11,510
New York	873	4,797	24,220	7,799
Central Union	2,868	1,345	223	13,079
Total	7,441	16,660	30,282	32,388
Previous week	6,471	15,736	30,130	36,767
Two weeks ago	7,375	14,006	48,840	21,993

NEW YORK MEAT SEIZURES.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending April 7, 1928: Meat—Brooklyn, 1 lb.; Manhattan, 3,988 lbs.; Total, 3,989 lbs. Fish—Manhattan, 30 lbs. Poultry and Game—Brooklyn, 6 lbs.; Manhattan, 32 lbs.; Total, 38 lbs.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending April 14, 1928: Meat—Brooklyn, 20 lbs.; Manhattan, 3,836 lbs.; Total, 3,856 lbs. Fish—Brooklyn, 10 lbs. Poultry and Game—Brooklyn, 20 lbs.; Manhattan, 315 lbs.; Total, 335 lbs.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	$13.25@13.75
Cows, medium	7.00@ 7.75
Bulls, light to medium	7.00@ 8.25

LIVE CALVES.

Calves, veals, good and ch.	$16.25@16.50
Calves, com. to med., per 100 lbs.	12.00@14.00

LIVE SHEEP AND LAMBS.

Lambs, good to choice	@17.50
Lambs, mixed	12.50@15.00

LIVE HOGS.

Hogs, heavy	$ 9.00@ 9.75
Hogs, medium	10.00@10.50
Hogs, 120 lbs.	9.00@ 9.50
Roughs	7.00@ 8.50
Good Roughs	8.50@ 9.00

DRESSED HOGS.

Hogs, heavy	@12.50
Hogs, 180 lbs.	@13.25
Pigs, 80 lbs.	@13.00
Pigs, 80-140 lbs.	13.25@13.50

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	23 @24
Choice, native light	23 @24
Native, common to fair	21 @22

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	21 @23
Native choice yearlings, 400@600 lbs.	21 @23
Western steers, 600@800 lbs.	17½@19½
Good to choice heifers	17 @18
Good to choice cows	15½@17
Common to fair cows	14½@15½
Fresh bologna bulls	12¾@13¼

BEEF CUTS.

	Western.	City.
No. 1 ribs	24 @25	30 @35
No. 2 ribs	21 @23	24 @29
No. 3 ribs	@18	20 @24
No. 1 loins	29 @32	36 @40
No. 2 loins	28 @29	32 @35
No. 3 loins	22 @24	26 @31
No. 1 hinds and ribs	25 @28	25 @29
No. 2 hinds and ribs	22 @24	22 @24
No. 3 hinds and ribs	20 @21	@21
No. 1 rounds	19 @20	21 @22
No. 2 rounds	@18	19 @20
No. 3 rounds	@17	17 @18
No. 1 chucks	18 @19	19 @20
No. 2 chucks	16 @18	17 @18
No. 3 chucks	@18	15 @16
Bolognas	@ 6	14 @15
Rolls, reg., 6@8 lbs. avg.		22 @23
Rolls, reg., 4@6 lbs. avg.		17 @18
Tenderloins, 4@6 lbs. avg.		60 @70
Tenderloins, 5@6 lbs. avg.		80 @90
Shoulder clods		10 @11

DRESSED CALVES.

Prime	24 @26
Choice	21 @24
Good	18 @22
Medium	16 @19

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	34 @37
Lambs, good	32 @34
Lambs, poor grade	00 @00
Sheep, good	18 @20
Sheep, medium	15 @17
Sheep, common	13 @15

SMOKED MEATS.

Hams, 8@10 lbs. avg.	21 @22½
Hams, 10@12 lbs. avg.	20 @22
Hams, 12@14 lbs. avg.	19 @20
Picnics, 4@6 lbs. avg.	12 @12½
Picnics, 6@8 lbs. avg.	11½@12½
Rollettes, 6@8 lbs. avg.	13 @14
Beef tongue, light	28 @32
Beef tongue, heavy	32 @34
Bacon, boneless, Western	22 @23
Bacon, boneless, city	18 @19
Pickled bellies, 8@10 lbs. avg.	14 @15

FANCY MEATS.

Fresh steer tongues, untrimmed	28c	a pound
Fresh steer tongues, l. c. trm'd	38c	a pound
Sweetbreads, beef	65c	a pound
Sweetbreads, veal	$1.00	a pair
Beef kidneys	15c	a pound
Mutton kidneys	8c	each
Livers, beef	38c	a pound
Oxtails	18c	a pound
Beef hanging tenders	28c	a pound
Lamb fries	10c	a pair

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. average	19 @20
Pork tenderloins, fresh	52 @53
Pork tenderloins, frozen	48 @50
Shoulders, city, 10@12 lbs. avg.	13 @14
Shoulders, Western, 10@12 lbs. avg.	12 @13
Butts, boneless, Western	17 @18
Butts, regular, Western	15 @16
Hams, Western, fresh, 10@12 lbs. avg.	19 @20
Hams, city, fresh, 6@10 lbs. avg.	21 @22
Picnic hams, Western, fresh, 6@8 lbs. average	11 @12
Pork trimmings, extra lean	20 @21
Pork trimmings, regular, 50% lean	10 @11
Spareribs, fresh	10 @11

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 75.00
Black hoofs, per ton	45.00@ 50.00
Striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7½ oz. and over, No. 1s	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s	200.00@225.00

BUTCHERS' FAT.

Shop fat	@ 2¾
Breast fat	@ 4½
Edible suet	@ 6
Cond. suet	@ 5½

SPICES.

	Whole.	Ground.
Allspice	20	23
Cinnamon	16	19
Cloves	20	25
Coriander	13	16
Ginger	..	17
Mace	1.05	1.15
Nutmeg	..	39
Pepper, black	41½	45½
Pepper, Cayenne	44	48
Pepper, red	.	35
Pepper, white	61	65

GREEN CALFSKINS.

	5-9	9½-12¼	12½-14	14-18	18 up
Prime No. 1 Veals	32	3.50	3.85	4.05	5.20
Prime No. 2 Veals	30	3.30	3.60	3.80	4.95
Buttermilk No. 1	29	3.15	3.50	3.70	...
Buttermilk No. 2	27	2.95	3.25	3.45	...
Branded Gruby	18	2.00	2.25	2.45	3.20
Number 3		At Value			

CURING MATERIALS.

In lots of less than 25 bbls.:	Bbls.	Dbl. Bags per lb.
Double refined saltpetre, granulated	6c	5⅝c
Double refined saltpetre, small crystal	7⅝c	7¼c
Double refined large crystal saltpetre	8¾c	8¼c
Double refined nitrate soda	4c	3⅞c
In 25 barrel lots:		
Double refined saltpetre, granulated	5⅞c	5⅝c
Double refined saltpetre, small crystal	7¼c	7⅛c
Double refined saltpetre, large crystal	8⅛c	8c
Double refined nitrate soda, granulated	3⅞c	3⅜c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry picked—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	27 @30
Western, 48 to 54 lb. to dozen, lb.	27 @30
Western, 43 to 47 lbs. to dozen, lb.	27 @29
Western, 36 to 42 lbs. to dozen, lb.	26 @28
Western, 30 to 35 lbs. to dozen, lb.	24 @26
Fowls—fresh—dry pkd.—prime to fcy.—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	@31
Western, 48 to 54 lbs. to dozen, lb.	31 @32
Western, 43 to 47 lbs. to dozen, lb.	30 @31
Western, 36 to 42 lbs. to dozen, lb.	29 @30
Western, 30 to 35 lbs. to dozen, lb.	27 @28
Fowls—frozen—dry pkd.—fair to good—12 to box:	
Western, 60 to 65 lbs., lb.	26 @28
Western, 55 to 59 lbs., lb.	26 @28
Western, 43 to 47 lbs., lb.	26 @28
Western, 30 to 35 lbs., lb.	23 @25
Ducks—	
Long Island, prime, frozen, boxes	19 @20
Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	55 @60
Squabs, 9 to 10 lbs.	50 @55

LIVE POULTRY.

Fowls, colored, per lb., via express	@28
Turkey hens, via express	@45
Geese, swan	@18
Pigeons, per pair, via freight or express	40 @[illegible]

BUTTER.

Creamery, extras (92 score)	@44½
Creamery, firsts (88 to 91 score)	44 @44½
Creamery, seconds	43 @43½
Creamery, lower grades	42 @42½

EGGS.

(Regular packed.)

Extras	30½@31½
Extra firsts	29 @30
Firsts	27½@28½
Checks	25 @26½

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	2.80@2.90
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@[illegible]
Blood, dried, 15-16% per unit	@5.10
Fish scrap, dried 11% ammonia, 10% B. P. L. f.o.b. fish factory	5.10 & 10c
Fish guano, foreign 13@14% ammonia, 10% B. P. L.	4.90 & 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. f.o.b. fish factory	4.00 & [illegible]
Soda Nitrate, in bags, 100 lbs. spot	@[illegible]
Tankage, ground 10% ammonia, 15% B. P. L., bulk	4.65 & 10c
Tankage, unground, 9@10% ammonia	4.30 & 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@32.00
Bone meal, raw 4½ and 50 bags, per ton	@30.00
Acid phosphate, bulk, f. o. b. Baltimore, per ton, 16% flat	@ 9.00

Potash.

Manure salt, 20% bulk, per ton	@12.40
Kainit, 12.4% bulk, per ton	@ 9.00
Muriate in bags, basis 80%, per ton	@36.40
Sulphate in bags, basis 90%, per ton	@45.70

Beef.

Cracklings, 50% unground	@ 1.10
Cracklings, 60% unground	@ 1.30

Meat Scraps, Ground.

50%	@65.00
55%	@70.00